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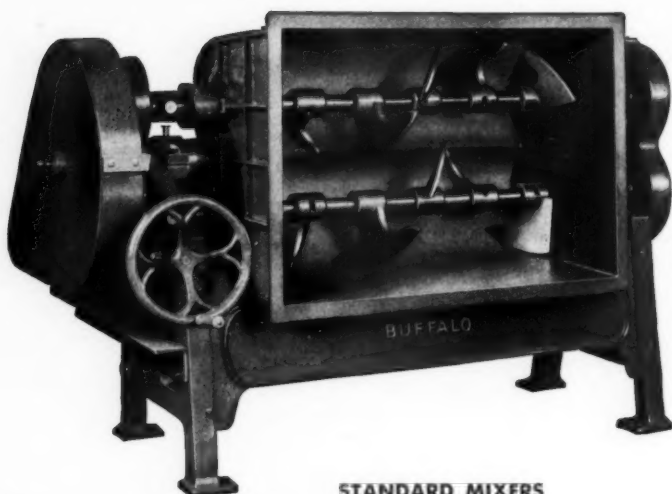
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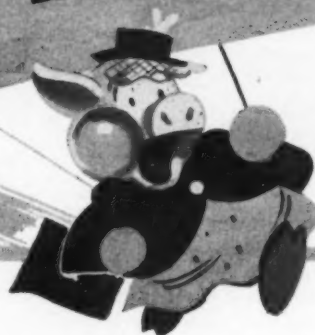
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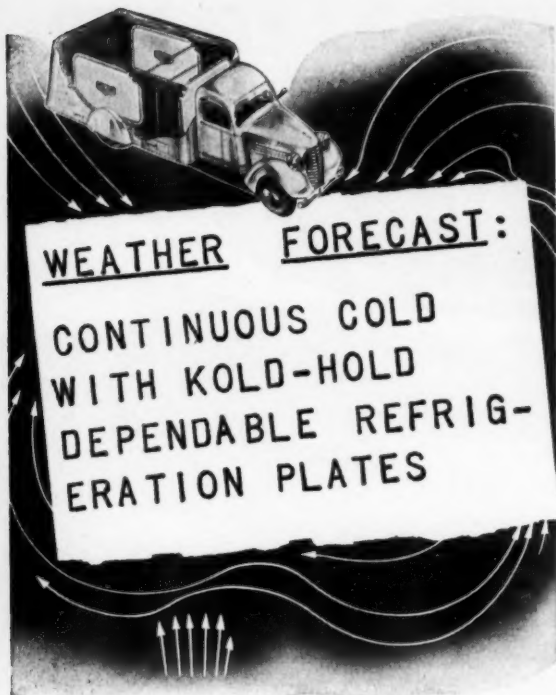


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THE NATIONAL

# Provisioner

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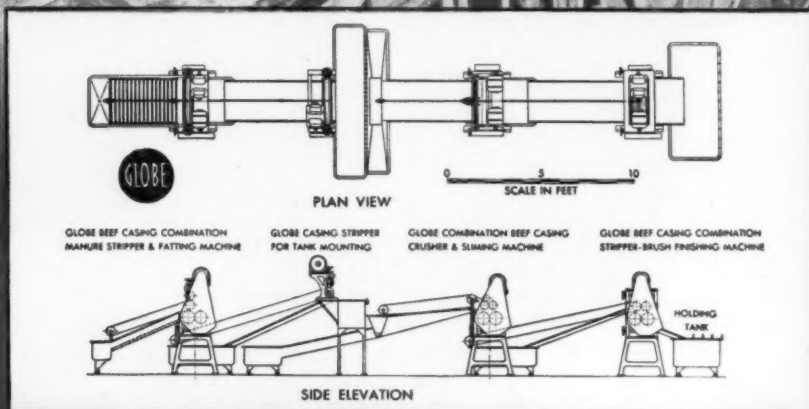
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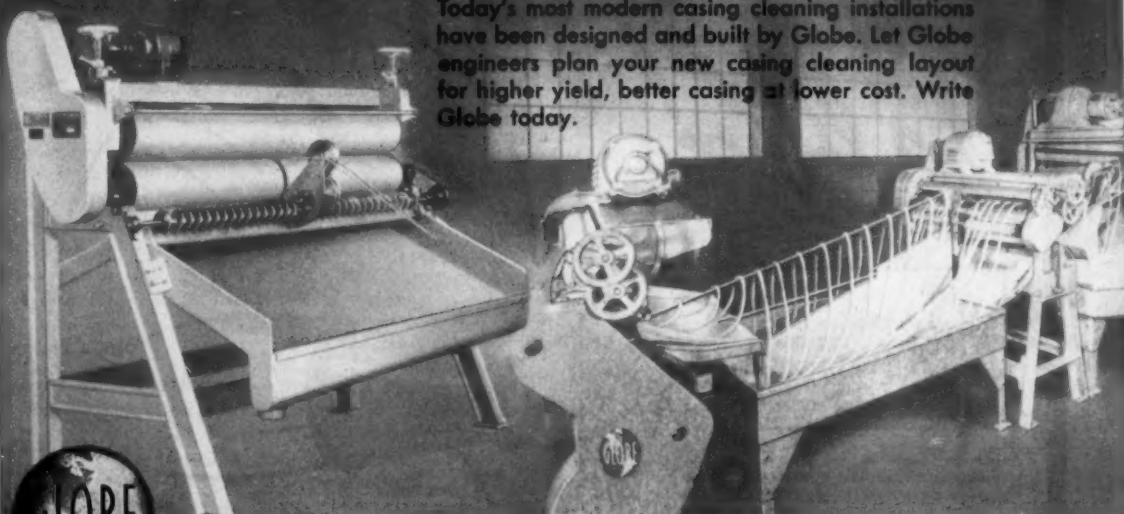
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### Investigating Meat Pricing

An immediate investigation of complaints that meat packers and wholesalers have been charging over-ceiling prices was ordered Wednesday night by Edward P. Morgan, newly appointed chief price enforcement officer for the Office of Price Stabilization. Morgan said all available enforcement officers at the 63 district offices and 14 regional offices will work on the case. He said OPS has received complaints from a "substantial" number of meat wholesalers, jobbers and non-slaughtering processors that they are being forced to pay 3 to 5c a pound more for meat than during the base period.

The American Meat Institute released this statement regarding the investigation:

"If looking for deliberate violations of price control regulations, that is one thing. But it is another thing if they are launching an expedition to mask the fact that regulations were put into effect so hastily that many companies in the industry have been thrown into confusion.

"In order to comply with regulations our members have been auditing large numbers of records of sales during the base period, first on the basis of the highest sales made during the four-week base period—and last week changed to 10 per cent of sales during that period, with the effective date of the latter regulation being postponed for a week only today. We feel our members earnestly have been exercising every effort to follow rapidly changing layers of regulations which seem to be confounding the confusion in this industry. Such a situation does not promote price stabilization nor is it in the interest of the people, livestock producers or the meat packing industry."

### All Livestock Sells Above Parity

Parity prices as of February 15 were announced this week by the USDA crop reporting board. Hogs were slightly above the parity, while beef, lambs and veal calves were selling far above the parity price. For beef cattle, the average price on February 15 was \$29; the effective parity on that date, \$19.40. For hogs the average price was \$22; the parity, \$20.90. For lambs, \$33.30; parity, \$21.30. Veal calves, \$33.30, parity \$21.80.

### Canadian Meat Imports

The substantial decrease in imports of Canadian beef and veal compared with a year ago is expected to continue until the grass run of Canadian cattle starts moving to market in late summer and fall. Imports of beef and veal from Canada for the week ended February 24 amounted to 694,127 of bone-in and boneless beef and veal, compared with 1,229,320 lbs. in the same week a year ago. Imports to date this year total 4,246,457 lbs., compared to 7,777,445 lbs. in the same period of 1950.

### U.S. Lifts Some Support Prices

Price supports for the 1951 corn crop have been set at a minimum of \$1.54 a bu., 90 per cent of parity. This is 7c higher than the 1950 corn price support.

The 1951 crop soybeans will be supported at \$2.45 a bu., or 90 per cent of the January 15 parity price, which is 39c higher than the national average support price for the 1950 crop.

### Unions Still Seek Wage Raise Approval

Although officials of the United Packinghouse Workers union (CIO) and the Amalgamated Meat Cutters and Butcher Workmen (AFL) have been in Washington attempting to win approval of the 9c wage raise granted by major packers, action is being held up by the withdrawal a week ago of union members of the Wage Stabilization Board. Under the agreement, the increase must be approved by March 25.

On Wednesday the United Labor Policy Committee voted to withdraw all union men from all mobilization agencies. Labor leaders said they acted in protest against Charles E. Wilson's handling of the defense program, and specifically the wage formula (see page 13). However, President Truman, at a press conference Thursday, supported Wilson. By Friday it appeared that union members who had left defense agencies would return. It also appeared probable that a new Wage Stabilization Board would shortly be created, with six men each from labor, industry and the public.

## NPA Issues Order to Help Business Obtain Maintenance, Repair and Operating Supplies

Priorities assistance for packers and all other business in obtaining maintenance, repair and operating supplies and minor capital additions has been provided by the National Production Authority under Regulation 4, effective February 27.

The regulation permits all business enterprises, large or small, whether engaged in retail or wholesale trade or in manufacturing, to use an extendible DO-97 rating to obtain needed maintenance work, repair and operating supplies.

Under the NPA basic priorities system, certain essential production is given preference. It is explained that "DO-97" is the preference symbol assigned by NPA for use on orders for maintenance, repair and operating supplies. The preference rating may be extended by the person receiving the rated order in the same way as any other DO rating may be extended. Since at present there is only a single-band priorities system, all orders with a priority rating, regardless of the program identification number, receive equal treatment.

No special authorization is necessary for use of the rating if it is used in accordance with Regulations 2 and 4. In general, MRO supplies may be obtained only in the same dollar volume spent for such supplies during 1950; the quarterly quota for a firm is its 1950 expenditure divided by four. The regulation sets up the procedure under

which new firms may obtain necessary supplies.

A business firm or other institution is not required to use a DO-97 rating to acquire the MRO supplies it needs, but if it does make use of this rating, then its total acquisition of MRO, both rated and unrated, becomes subject to quarterly limitations of the order.

To use the rating the businessman merely writes on the order, or on a piece of paper attached to it, these words: "DO-97, Certified under NPA Regulation 4," and then signs his name.

Every firm or institution using the DO-97 rating must keep complete records of MRO purchases and preserve them for the duration of this Regulation and two years thereafter. Any accounting system is satisfactory for these records provided that it will disclose the information needed by the NPA for an adequate audit.

The regulation also permits the use of the rating for minor capital additions not exceeding \$750 for any one complete capital addition.

Firms which have already placed non-rated orders for MRO supplies may now apply DO-97 ratings to them and the ratings will take effect as of March 15 if the firm applies the DO-97 to these outstanding orders before that date. All MRO orders carrying a DO-97 rating applied prior to March 15 shall take effect as of March 15, while all ratings applied on or after March 15 shall take effect as of the dates when applied.

the notice is given. (3) The result in (2), or the amount requested by the institutional user, whichever is less, is the quantity of meat which must be sold or transferred to the institutional user during the month specified in the notice."

If the institutional user does not acquire in any particular month the quantity specified for the period, the supplier must sell the user during the first 15 days of the next month all or any part of the quantity not acquired, if the user so desires.

### Reciprocal Trade Clause Would Harm U.S.—Brannan

The House-passed version of the reciprocal trade bill would hurt U. S. farm exports, Agriculture Secretary Brannan told the Senate finance committee this week. He contended that safeguards against agricultural imports can best be handled through existing statutes and administrative methods rather than imposition of any new legal restrictions. The amendment Brannan referred to calls for automatic suspension of any concession under a trade agreement to a foreign country whenever the duty-paid import price for a farm product drops to or below the U. S. price support level.

## Slaughterers! Have You Registered? March 15 Is the OPS Deadline

All commercial slaughterers should have received by this time registration forms from either the national or regional offices of the Office of Price Stabilization so that they can register by March 15. Registration on that date is the final preliminary step to bringing all slaughterers under a system of slaughter quotas, as provided in Distribution Order 1, announced February 9 (see the PROVISIONER of February 17, page 15).

The Washington office of OPS has mailed forms direct to the approximately 450 Class 1 (federally-inspected) slaughterers in the country. Regional offices are mailing forms to all known Class 2 (non-federally-inspected) slaughterers in their areas. In addition, the Washington and regional offices have supplies of forms which will be mailed to slaughterers on request.

The federally-inspected (Class 1) slaughterers have received three forms—DO 1-1, DO 1-3, and DO 1-4. They will apply for registration by mailing two copies of Form DO 1-1 to the Washington office of OPS. If the information furnished indicates that the slaughterer is entitled to slaughter livestock under Distribution Order 1, a copy of the form will be returned to the slaughterer before April 1, giving his registration number.

On Form DO 1-3, the Class 1 slaughterer will list all Class 1A slaughterers for whom he did slaughtering in 1950.

The Class 1 slaughterer will use Form DO 1-4 to notify each Class 1A slaughterer for whom he slaughtered livestock in 1950 of the amount which his records show was slaughtered for the Class 1A slaughterer in that period.

Class 2 slaughterers follow the same procedure as Class 1 slaughterers, except that they deal with their regional OPS office, rather than with the Washington office. They register on Form DO 1-2, list their Class 2A slaughterers on Form DO 1-3, and use Form DO 1-5 to notify their Class 2A slaughterers of the slaughtering done for them in 1950. Slaughterers who will need Form DO 1-5 are asked to notify the regional office of the number of these forms they will need. Two copies will be needed for each Class 2A slaughterer for whom they slaughtered livestock in 1950.

Class 1A and 2A custom slaughterers are not required to apply for registration with OPS. The slaughter of livestock for them during 1950 will be included in the Class 1 or Class 2 slaughterer's application for registration.

Other important regulatory orders issued this week include Amendment 2 to GPCR and M-35 (hides). These will be found on pages 13 and 33 respectively.

## OPS Amends DO to Insure Institutions an Adequate Meat Supply

The Office of Price Stabilization has amended its meat distribution order to help institutions such as hospitals and orphanages which are having trouble getting meats. The amendment (DO 1 Amdt. 1 effective February 27) directs suppliers to furnish meats to their 1950 customers in quantities based on the number of persons to be fed.

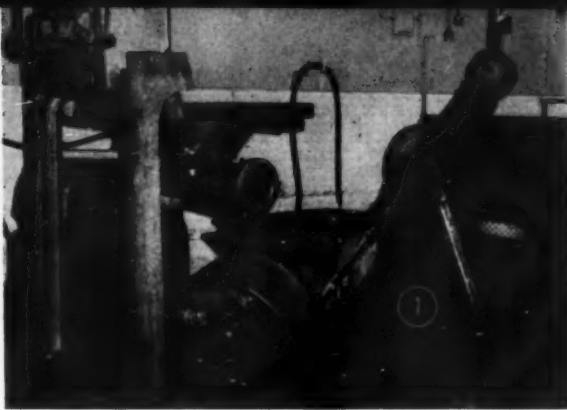
Beginning with March, institutional users may give written notice to their suppliers of the amount, quality and types of meat bought from them in 1950. They must include the number of persons fed during the corresponding month of 1950 and the estimated number to be fed during the month for which notice is given. Suppliers are given a formula for figuring the quantities they must supply.

The quantity of meat which the supplier or successor is required to sell or transfer to institutional users is to be determined as follows: "(1) Divide the amount of meat sold or transferred to the institutional user by the supplier during the corresponding month in 1950 by the number of persons fed during that month. (2) Multiply the result in (1) by the estimated number of persons to be fed in the month for which



## SMALL CHANGES

# Big Dividends



**W**IDESPREAD changes in production methods are those which attract the greatest attention. They frequently pay handsome dividends. Likewise, just as frequently, they call for a substantial initial capital outlay.

The small, relatively inexpensive changes in production methods, such as those involving a slight shift in placement of machinery or rearrangement of work stations, may not be immediately noticed. However, the cumulative contribution of these changes can write a big plus sign on the profit side of the ledger.

Better ways of performing a task may result in an increased work tempo, a reduction in worker fatigue with a consequent increase in productivity, easier and more consistent housekeeping and often an improved product.

Standard Sausage Co., Minneapolis, Minn., for example, has benefited in a number of ways through minor improvements, five of which will be discussed here. This plant has constructed mechanical aids, modified existing equipment and made a critical selection of materials for performing specific functions.

In its grinding operation (see photo 1), the kitchen has eliminated the need for manual shoveling and the subsequent manual transfer of the ground meats to either the mixer or silent cutter. The plant engineer constructed a stationary batch bucket dumper to feed the grinder. Meats are first scaled on dolly riding pans, then transferred to the bucket, which rests on the floor. A

portable electric hoist lifts the bucket and dumps the meat into the large-size grinder throat.

Two wheels, attached to top front of the bucket, ride in a channeled frame. A lift rod is centered at the bottom of the bucket. The loaded bucket rides upward till it comes to the top of the channeled track at which point the continued upward motion of the hoist moves the bucket forward then tilts it. As it moves forward, the flange lip on the bucket laps over a backing on the frame which prevents any meat spillage. The bottom of the bucket has welded legs which provide protection to the worker and the rod housing when the bucket rests on the floor.

With the dumper bucket feeding the grinder, 300-lb. lots can be handled in one mechanical move in a fraction of the time required to shovel or lift the material manually. Further, by providing a means for placing the maximum amount of meat at the throat of the grinder all at once, the batch can be ground in a matter of minutes. The sausage man will only be required to guide the last particles of meat from the wall of the bucket into the throat.

The grinder discharges its load into the receiver of a portable screw conveyor. The conveyor is mounted on dollies both at the base end and the center which permit it to be swung for direct feeding either to the mixer or the silent cutter. The unit is powered by a ½-hp water-proof motor. The trough of the conveyor is equipped with a hinged and locked upper section which



permits easy cleaning of all parts of the conveyor and at the same time prevents spillage when the conveyor is in use. The entire unit is scoured periodically. The discharge end of the conveyor has an oversized collar from which the screw housing is anchored in an elongated and inverted Y to permit easy egress of the ground meats.

This simple, portable unit eliminates extra handling of the meat. In formulas where ground meats are added for a short chop period, the conveyor can be utilized to attain a more even distribution. As the meat is ground, it is fed directly into the silent cutter.

A new stuffing table (see photo 2) permits one operator to feed two Ty-Linker machines. The feature of the

(Continued on page 22.)



# Use Dry Melters to Convert Wet Stick Into Sizeable Profits

*Rich protein contained in tank water adds value to cracklings through new stick recovery system*

**G**OLD is where you find it. Sometimes it's so close you can touch it—if you can see it. This particular gold is a soupy substance generally called tank water or stick water that collects at the bottom of a wet rendering tank and too frequently finds its way into a sewer.

H. K. Gillman, assistant superintendent and general mechanical supervisor of the Tobin Packing Co., Inc., Fort Dodge Division, Fort Dodge, Ia., has developed and patented a system for recovering protein (a new form of gold in today's market) from tank water. The unique characteristic of Gillman's system is that it requires almost no new equipment and foregoes the use of evaporating equipment that is costly and space-consuming.

Tank water, instead of being sent to evaporators or run off as sewage (as it is handled in many medium and large killing plants), is held in a lard settling tank and then reused in a manner that Gillman states can save on an average of from 16 to 25¢ per hog. This system has been in operation since 1946 at the Tobin Fort Dodge plant.

Fat scraps, trimmings, etc., are dumped into the rendering tanks (Figure 1) and wet rendered at a pressure

of about 60 psi. The cook usually lasts three to four hours, although in the case of a low pressure cooker it may last considerably longer. When cooking is completed, the liquid lard is drawn off just above the midpoint of the tank and run into storage tanks to settle and cool. The tanks are raised with water to draw off the remaining lard.

Now comes the first new step in the protein recovery process. Instead of sending the resultant tank water to evaporators or the sewer, the soupy fluid, high in protein content, is run into a settling tank, which, for purpose of illustration, will be called a stick water tank (Figure 1).

Through a two-way pumping arrangement, this stick water is then used to raise the next batch of lard that is rendered and, in turn, is returned to the stick water tank. This extra contact with the rendered product makes the tank water even more concentrated in protein value.

In order to prepare the stick for further use, it must be evaporated to reduce its moisture content. In the Gillman system, evaporation takes place in the dry melters. The stick is piped directly from the settling tank to the dry melters (Figure 1). This

eliminates use of evaporators and makes good use of dry melters at times when they might otherwise be non-operative.

In a typical operation, it was found that a single 20,000-lb. lard settling tank is suitable for receiving the fresh tank water resulting from wet rendering. A 90-gal. pump can handle an installation of this size. By cross connections, this same pump can be used to raise the lard level in the wet tanks with stick water and also pump the stick to the dry melters for further processing.

A single melter, having a capacity of about 12,000 lbs. of tank water may be operated under a vacuum of 5 in. of mercury, with periodic additions of fresh tank water from time to time, until evaporation has been completed to a 25-deg. Baumé consistency. With a kill of about 2,100 hogs per day the evaporation in a single melter may be completed in about six hours. Furthermore, evaporation may be done at night when the melters might otherwise be idle.

A 5x12-ft. melter, which has been filled three-quarters full of tank water of approximately 5 deg. Baumé, can be evaporated to produce about 11 in. of 25-deg. Baumé stick, or about 100 lbs. in around 3½ hours.

After the stick water has been evaporated to the desired viscosity it is divided up and proportionate amounts placed in each of the dry melters. The protein content of this material may then be still further increased by the addition of certain inedible products such as blood and bones.

Preferably, however, the next step comprises mixing the evaporated stick with wet tankage. After the wet lard tanks have been raised and drawn, the remaining tankage may be blown through a header at the bottom of the tanks directly to the dry melters (Figure 1). A moveable pipe arrangement allows this material to be piped into any melter desired.

The lard itself has no part to play in this process, but after skimming, the residue may be added to the dry melters also.

All in all the melters may be charged with lard sludge, wet tankage, evaporated stick water and the possible addition of inedibles.

In the example previously referred to, the evaporation of tank water in a dry melter will produce about 5,000 lbs.

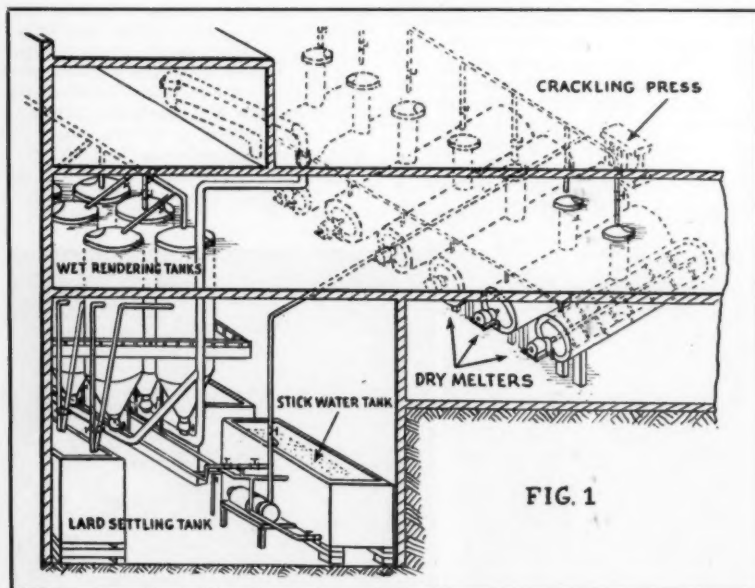


FIG. 1

of stick for each 2,000 hogs. After the mixture of stick and other ingredients has been thoroughly cooked and agitated, the resultant tankage is removed and pressed or put through a mechanical screw press (Figure 1). This extracts most of the remaining grease and produces a rather hard, solid cake or crackling. The stick water, with its high protein content, is incorporated in the cake.

Figure 2 (see page 14) is a flow chart that illustrates the important steps and products employed in the Gillman system for tank water recovery.

The very simplicity of this whole protein extraction system is its most desirable feature. About the only new equipment needed is piping and the two-way pump for transporting the tank water to and from its settling tank. Most plants already have a balance of lard tanks and melters for their present kill which will work perfectly with the Gillman system.

To determine the dollars-and-cents value of this system, a test was conducted with a sufficient number of hogs to make it indicative of the Tobin firm's operation. The primary objective of the analysis is to compare the gain in value of product when tank water is saved and utilized under the Gillman system compared with results when tank water is not saved at all. However, the figures also offer a hint at the smaller but worthwhile gain which the process would offer an operator who now puts his tank water through evaporators. In the test, four main questions were asked:

1. How much cake-cracklings are produced without the utilization of tank water and what is the value on protein basis?
2. How much tank water is produced and how much dry stick is derived from evaporation? What is the value of the dry stick on a protein basis?
3. How much cake-cracklings are produced by utilization of tank water and what is its value on a protein basis?
4. How much additional grease is recovered and what is its value?

Production figures of cake-cracklings produced before adding tank water, as well as tank water produced, were derived from a test kill of 3,225 hogs averaging 260 lbs. and a cut of 3,316 hogs averaging 248 lbs. live weight.

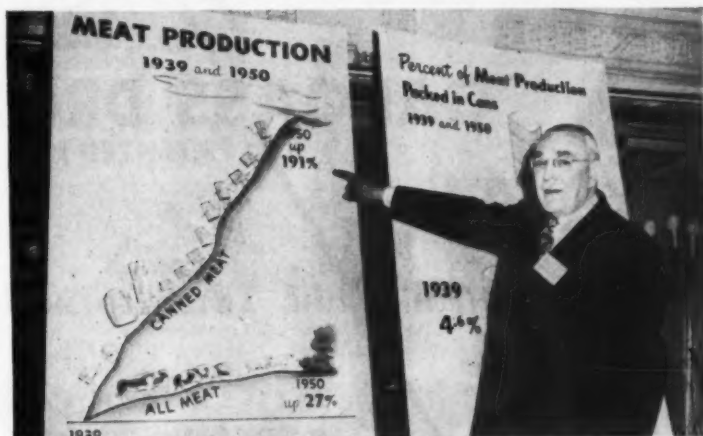
The test day's production was 20,453 lbs. of cake-cracklings without tank water, or 3.55 lbs. per hog cwt. (hot dressed). Laboratory analysis showed the following: Moisture, 4.36 per cent; equivalent protein, 52.84 per cent, and fat, 11.23 per cent.

The weighted market value per unit of protein for fiscal year 1950 was \$1.875. Using this value and the test yield, the value of cake-cracklings without tank water was computed as follows: 52.84 per cent protein  $\times$  \$1.875 per unit equals \$99.08 per ton or \$4.954 cwt.

During Tobin's fiscal year 1950, total

(Continued on page 14.)

## Meat Canners Set for Big Year in '51



### DEFENSE

restrictions on the use of tin and controls on meat products are not deterring the National Meat Canners Association from going ahead with plans in 1951 for a bigger canned meat year.

Speaking before the association at its fourth annual luncheon in the Blackstone Hotel, Chicago, Ned Cone, canned meats manager for Rath Packing Co., told of plans for a national "canned meat week" starting June 11. Four-color, full-page ads will appear in *Look* and *Life* magazines during and after this week to promote canned meat sales. The slogan behind the campaign is "please 'em easy with meats in a can."

Using colored charts, Cone traced the rise of canned meats since 1939. (See photo above.) In that year 4.6 per cent of total meat output went into canned meats. In 1950, this figure had reached 8.3 per cent. During the 1939-1950 period, total meat production increased 24 per cent, while canned meat output soared 191 per cent. Retail value of the 1,230,000,000 lbs. of meat canned in 1950 was \$600,000,000.

Cone said that canned meats will be available at ceiling prices in 1951 and that they are helping the defense effort by providing speedy and nutritious meals for defense workers. He urged canners to continue their efforts at better quality control and to utilize advertising and good public relations as additional tools for attaining greater production and further public acceptance. Cone attributed a share of the successful rise of canned meats to support given by home economics groups, trade associations, national magazines and the trade press.

OFFICERS OF THE MCA are, left to right, below: Ralph Keller of Geo. A. Hormel & Co., chairman, trade relations committee; Ned Cone of Rath Packing Co., director; W. J. Foell of Foell Packing Co., treasurer; George Monroe of Armour and Company, vice president; Clinton L. Nelson of Libby, McNeil & Libby, president, and John Moninger, secretary. The men are holding meat can banks on which is printed the slogan: "Please 'em easy with meats in a can," and the admonition to remember June, 1951.



# No. 422 CARCASS DROPPER (PATENTED)



WITH SPRING ACTUATED HOOK RETURN

IT'S SMOOTH,



AND SAFE,



AND STURDY



Hook alignment is automatic; rail end is always closed. Operator has continuous and complete control.

Complete in one unit, the 422 requires little room and no accessories. Simple to install. Easy to maintain. Of course, it's built by "Boss".

Ask your BOSS representative for further details, or address your inquiry direct.



*Best Buy Boss*

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO



## JOHNSTON APPROVES 10% FORMULA; ASKS FURTHER FLEXIBILITY

General Wage Regulation No. 6, which places a fairly tight limit on future pay increases was adopted early this week by the three public and three industry members of the Wage Stabilization Board, over the protest and dissent of labor members. It became effective Tuesday by the approval of Economic Stabilizer Eric Johnston.

The new formula, adopted for the period until July 1, 1951, provides that pay increases shall be limited to 10 per cent above the levels of January 15, 1950.

The base pay period shall be the first regular payroll period for each appropriate employe unit ending on or after January 15, 1950. An appropriate employe unit for measuring changes in wage levels is defined as "a group composed of all employes in a bargaining unit, in a plant or other establishment, or in a department thereof, or in a company, or in an industry, as best adapted to preserve contractual or historical relationships." Employees who qualify as "executive, administrative, professional or outside sales personnel" under the definition of the Fair Labor Standards Act, as amended, and other salaried employes in the unit are to be treated as separate groups.

The regulation stipulates that wage and salary levels include time and incentive earnings, commission rates and actual or prorated sums of any regularly paid bonuses and night shift differentials, but exclude overtime premium payments, employer contributions to or payments of insurance or welfare benefits, employer contributions to pension funds or annuities and other like allowances. Thus, wage levels are to be expressed as average straight time hourly earnings, including prorated night shift differentials.

In calculating prior increases in wage and salary levels, general increases are defined as those increases which raised straight time earnings by 1 per cent or more in the appropriate employe unit. General increases do not include merit increases, promotions, reclassifications, length of service increases or other wage or salary adjustments.

In figuring whether newly granted raises stay within the 10 per cent limit, the fringe benefits mentioned in the preceding paragraph would be counted.

Until further notice, increases in wages allowed by this regulation do not require the specific prior authorization of the WSB; however, appropriate written reports must be filed with the nearest office of the Wage and Hour Division of the Department of Labor within ten days after such increases are made effective. The reports must show the essential facts and the method of calculation. In the case of executive, administrative and professional employes, reports must be filed as subsequently determined by the board.

## Amendment to GCPR Requires that Ceiling Price Represent 10% of Base Period Sales

The Office of Price Stabilization issued, February 23, Amendment 2 to General Ceiling Price Regulation, providing that the "highest price" provision of the GCPR would apply only to sales which amounted to 10 per cent or more of all deliveries to a class of purchasers during the base period. The effective date of the order was first February 28, which was postponed until March 7, but on March 1 the amendment was superseded by Revised Amendment 2 to GCRR. The new amendment specifies that a manufacturer or wholesaler may not use a price as his ceiling price to a class of purchasers unless at least 10 per cent of the dollar volume of total deliveries of the commodity were made during the base period to that class of purchasers at that price or at a higher price. Ceiling prices established under provisions of this amendment are to be effective March 7.

The amendment also postpones the date on which the statement and ceiling price list required by GCPR (Section 16 (a) (2) and (3) from March 1 until March 22.

The portion of Revised Amendment 2 to Section 3, GCPR) regarding the 10 per cent ruling is as follows: "(a) Ceiling prices for all sellers for communities or services sold in base period. Your ceiling price for sale of a commodity or service is the highest price at which you delivered it during the base period to a purchaser of the same class. If you did not deliver the commodity or service during the base period, your ceiling price is the highest price at which you offered it for base period delivery to a purchaser of the same class.

The offer must have been made in writing, but in the case of a retailer may have been made by display. If you are a manufacturer or a wholesaler you cannot, unless permitted by Paragraph (b) (i) of this section, use a price as your ceiling price to a class of purchasers unless you made at least 10 per cent by dollar volume of your total deliveries of the commodity during the base period to that class of purchasers at that price or at a higher price."

However, there are provisions to protect sellers who announced or put into effect general increases to all of one class of purchasers, general increases to several classes of purchasers and/or general increases on several items.

The rule (that sales of less than 10 per cent to a particular class of purchaser cannot be taken into account) does not apply if all deliveries to a particular class of purchaser following the announcement or putting into effect of the price rise were made at the increased price, except purchases based on firm commitments. However, a seller cannot base his ceiling on the "highest price" if it was later followed by sales at lower prices. In that case he must comply with the 10 per cent requirement, according to Paragraph (b) (i).

The amendment corrects a distortion in the price structure of certain sellers resulting from the fact that deliveries were made during the base period at higher prices to one or more classes of purchasers but not to all. This is accomplished by allowing a seller to charge as his ceiling price any increase in his price announced in writing to all classes of purchasers, if the increase was made effective by deliveries to purchasers in one or more classes which in the year 1950 accounted for at least 30 per cent of the sales of the commodity to all of the classes for which the increase was so announced. Deliveries which do not establish ceiling prices for a class, as announced above, may not be included in the necessary 30 per cent.

The third change, intended to restore "normal" pricing relationships, affects those manufacturers and wholesalers who, during the base period, announced in writing a price increase on a list of commodities, but did not make deliveries of all of the commodities at the higher price. It provides that if the seller made deliveries of items on the price list which during the year 1950 accounted for at least 30 per cent of the seller's total sales of the commodities included in the list, the price becomes the ceiling price for all the items on the list.

A clarifying amendment has been added to the GCPR to make it plain that all sellers, manufacturers, distributors and retailers with more than one selling unit or place of business must compute a ceiling price for each selling unit or place of business.

## Canned Hams, Other Items Added to Tin Order

The National Production Authority has amended the tin conservation order, M-25, by adding several canned meat items which inadvertently were omitted in the original order. These items fall under the same restrictions as other canned meat items.

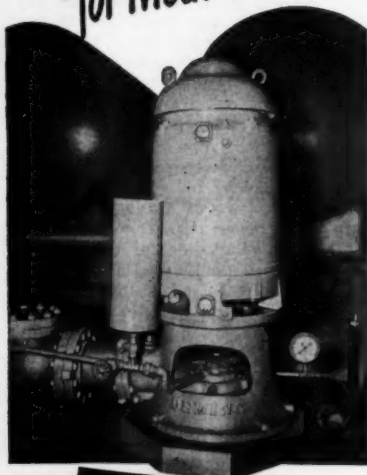
The addition to the schedule for M-25 follows. The figures after the items indicate the plate specifications can companies must follow in making the cans.

Schedule II CAN MATERIALS			
Meat	Soldered or Welded Parts	Non- Soldered Parts	
**Hams, whole, halves, quarters or sections, and pork loins, boneless and smoked; Round cans, side seam only soldered.	\$1.25		\$ .25
tilting cans, 3 lb. and larger.	1.25		.25
All seams soldered.	1.25		1.25
**Beef and other gravies.	.25		.25
Miscellaneous Foods			
**Spaghetti with meat balls.	1.25		.25
**Spaghetti sauce.	1.25		.25
**Any other food product:			
Heat processed in hermetically sealed cans.	.25		.25
Nonprocessed.	.25		CMQ

(The double asterisks refer to the restriction in Order M-25 which prohibits meat canners from using more cans in any quarter of 1951 than used for packing that particular product during the corresponding quarter of 1949 and 1950.)

# "MOBILIZED WATER SUPPLY"

## for Meat Packers



### DEMING

## Deep Well Turbine Pumps

■ Extreme "flexibility" to meet varied or intermittent demands for water from minimum to maximum volume is an advantage of the fully automatic water system illustrated.

The Deming Deep Well Turbine Pump is connected to hydro-pneumatic storage tanks. Water is pumped under pressure into the tanks. A pressure switch is set to cut the pump in and out at the predetermined pressures. The entire cycle of operations is automatic.

Where demands for water are fairly constant, Deming Turbine Pumps pump the water directly into the piping system.

Fully illustrated BULLETIN No. 4700 has all the facts about the complete line of Deming Deep Well Turbine Pumps—designed for wells 4" to 16" or larger and in a wide range of capacities from 15 to 3000 gallons per minute.

**THE DEMING COMPANY**  
506 BROADWAY • SALEM, OHIO



## DEMING PUMPS

## Profitable Stick Recovery

(Continued from page 11.)

hot dressed weight amounted to 104,079,102 lbs. To project test data we multiply 104,079,102 lbs. x 3.55 lbs. per cwt. (hot dressed) and obtain yearly production of cracklings without stick of 3,694,808 lbs. at \$4.954 cwt. for a production value of \$183,040.79 without tank water.

In the test the plant produced 42,720 lbs. of tank water or 7.42 lbs. per cwt. (hot dressed), with the following analysis: Baumé, at 60°F, 4.80 per cent; water, 89.06 per cent, and solids, 10.94 per cent. Solids contained 98.86 per cent protein and 1.14 per cent fat. The

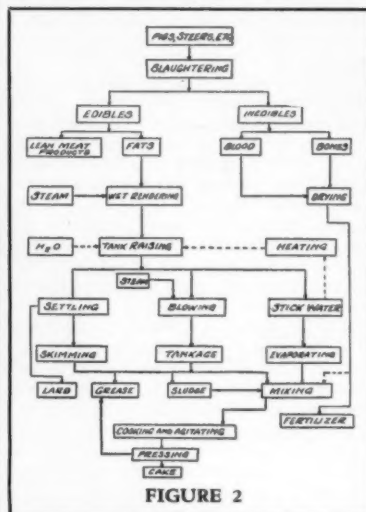


FIGURE 2

weighted market value per unit of protein was \$1.875 for 1950. We can therefore calculate the value of tank water for 1950 as follows:

Hot dressed weight of 104,079,102 lbs. x 7.42 lbs. per cwt. equals total tank water produced, or 7,722,669 lbs. Total tank water produced 7,722,669 lbs. x 10.94 per cent solids equals 844,859 lbs. dry stick. Dry stick protein value of 98.86 per cent x \$1.875 per unit protein equals \$185.36 per ton or \$9.268 per cwt. Therefore, total dry stick amounted to 844,859 lbs. at \$9.268 cwt. with a value of \$78,301.53.

Using the new process the plant actually produced 4,523,134 lbs. of cracklings (tank water added) during fiscal year 1950. Laboratory analysis showed the following: Moisture, 3.24 per cent; equivalent protein, 64.04 per cent, and fat, 10.10 per cent.

Using the weighted market value per unit of protein of \$1.875 for fiscal year 1950, the value of last year's production (tank water added) was as follows: Multiplying cake-cracklings with tank water at 64.04 per cent x \$1.875 per unit of protein equals \$120.08 per ton or \$6.004 per cwt. With total cracklings produced of 4,523,134 lbs. at \$6.004 cwt., the total value of cracklings with tank water was \$271,568.97.

Additional grease recovery is based

on the difference in grease retained in cracklings as shown by laboratory analysis. In one test cake-cracklings without tank water showed grease retained of 11.23 per cent. Cake-cracklings with tank water showed grease retained of 10.10 per cent. Increase in grease yield due to reduction of grease retained was 1.13 per cent. We can therefore multiply total cracklings produced in 1950 of 4,523,134 lbs. by 1.13 per cent to calculate additional grease recovered, or 51,111 lbs. Since the weighted average market value of white grease was \$6.60 cwt., the 51,111 lbs. of additional grease recovered had a value of \$3,373.33.

The results of adding tank water to cake-cracklings can be summarized as follows:

1. Value of 1950 production cake-cracklings without inclusion of tank water	\$183,040.79
2. Value of 1950 production of dry stick	78,301.53
3. Value of cracklings produced 1950 with tank water added	\$271,568.97
Total	\$261,342.32
	\$271,568.97

The value of actual production of \$271,568.97 is \$10,226.65 greater than the sum of dry stick plus value of cake without adding water due to increase of protein value in overall production. Therefore the total gain for a similar plant which had not previously saved tank water can be stated as follows:

Value of dry stick	\$78,301.53
Increase in value of total production	10,226.65
Additional grease	3,373.35
Total gain gross	\$91,901.51
Deduct additional cost of steam and electricity	\$ 2,529.18
TOTAL NET SAVINGS	\$89,372.33

Saving and using its tankwater in the manner described here meant that the Tobin plant in 1950, with a kill of 549,821 head, had a gross gain of 16.71c per head, additional steam-power expense of 0.46c per head, and a net gain of 16.25c per head over the returns which would have been obtained had the tank water been thrown away.

The gain through use of the process would be even greater today since values of the protein material and the grease are higher than the 1950 averages employed.

The following figures on the cost of evaporating lard tank water for a test lot of 546 hogs may be of interest:

NO. 1 MELTER—CONDENSATE WEIGHED AND POWER METERED	
Amount of stick water in melter	7,680 lbs.
Steam used	8,038 lbs.
Steam on melter four hours	
Cost of steam per 1000 lbs.	26.5c
8,038 x 26.5c =	\$21.3
Total cost of steam to evaporate tank water	\$21.3
Total KW used for four-hour period	35.60
Cost of electric power \$35.60 x 1.006c =	.358
Total cost to evaporate 7,680 lbs. of tank water was	\$21.658
	or \$.0046 per hog

To prove that there was no mistake, the same melter was loaded with regular product and the test continued through the whole period. Evaporated stick water in melter was derived from 7,680 lbs. of tank water. Regular product was loaded into melter and cooked in regular way for five hours and 15 minutes. The steam used to complete



MORE  
SALES  
IN  
FINE  
SHORTENING!



**T**AKE A TIP from packers who use VOTATOR Lard Processing Apparatus—deodorizing and stabilizing lard to produce high grade shortening means greater sales. Lard-base shortening has the appeal of white, smooth, creamy texture, neutral flavor, and high smoke point.

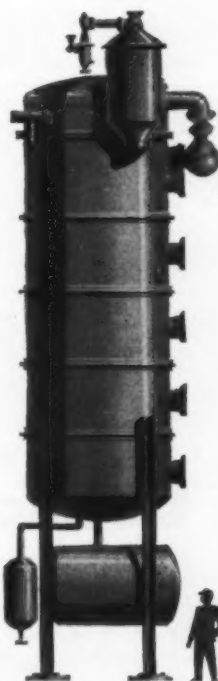
These qualities that mean greater sales can be achieved quickly and *economically*. With the VOTATOR Semi-continuous Deodorizer you save more than 50 per cent on stripping and vacuum steam compared to batch methods. There are proportionate savings in condenser cooling water too.

VOTATOR Processing Apparatus, in combination with the VOTATOR Deodorizer, produces high-grade shortening on a continuous basis. Chilling and plasticizing are accomplished six to ten times faster than with any other known heat-transfer mechanism.

#### UNIFORMITY

Uniform results for every run are assured because identical operating conditions can be maintained. Because it is a completely closed system process, weather will not affect product quality.

Write today for complete information. The Girdler Corporation, Votator Division, Louisville 1, Kentucky.



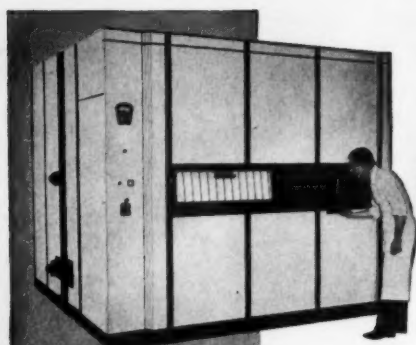
VOTATOR  
Semi-  
continuous  
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Developed  
and built  
by the  
producers  
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Chilling and  
Plasticizing  
Apparatus.

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**GIRDLER** CORPORATION  
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#### CHECK THESE SPECIAL FEATURES

- All-steel and Aluminum Construction
- Thermostatic Heat Control
- Safety Burners
- Rustproof, Acid-proof Interiors
- Stabilized Shelves
- Simplified, Easy Cleaning
- Reduced Operating Costs
- Reduced Leaf Shrinkage

**ADVANCE**

Perfect Loaves  
**FASTER!**  
with  
**ADVANCE  
MEAT OVENS**

#### ... no more cracked or burned loaves!

Specify Advance Ovens and watch your loaf business profits grow. Efficient automatic controls, safety burners, and thermostatic heat controls assure superior products of finer appearance and flavor. Ruggedly constructed and oven-gineered for years of trouble-free service. Available in a variety of models and capacities . . . porcelain, aluminum, or stainless steel exteriors. Install Advance and get the best. Write today for details.



#### ADVANCE DIP TANKS . . .

gives loaves that rich, tasty, sales-producing crust. Economical, simple to use, easy to clean. Automatic heat control prevents smoking of shortening. Capacity, 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, browning hams and other products.

Write for details.

**OVEN COMPANY** 700 So. 10th Street, St. Louis 3, Missouri

Western States Office: 11941 Wilshire Blvd., Los Angeles 24, Calif.

OUR **69<sup>TH</sup>** YEAR

SERVING THE INDUSTRY WITH

*Natural Casings*

THE  
**CASING HOUSE**

**BERTH. LEVI & Co. Inc.**

- CHICAGO
- BUENOS AIRES
- LONDON
- NEW YORK
- WELLINGTON
- SYDNEY

the test was weighed and the electric power metered.

Melter loaded with product to 18 in. from top  
Steam used in melter..... 5,468.5 lbs.  
Steam used on vacuum pump  
and press pump ..... 600 lbs.

Total steam used ..... 6,068.5 lbs.  
Cost of steam ..... 6,068.5 × 26.5¢ = \$1.61  
54.48 KW @ 1.005¢ used to finish  
melter ..... .5475

Total cost of steam and power..... \$2.16  
or \$.0040 per hog

The pressed crackling from this test melter produced 2,715 lbs.

There are other advantages besides the protein gain which are not reflected in the above figures. The BOD of waste water sent from the Gillman system is much less than that of water that runs directly from the rendering tanks or evaporators to the sewer. As sewage disposal is becoming an increasingly important factor, considerable money can be saved through the lessened BOD rate.

Odor reduction is another feature. The odor that exists when evaporators are used is eliminated because the tank water does not have time to cool and sour. It goes directly from the settling tank to the melters, leaving the rendering department without objectionable odor.

The system eliminates tankage. All the residue in the rendering tanks is blown to the melters and eventually pressed or run through expellers. The end product is excellent choice white grease with no raise in acid, a cake crackling that is light in color, has from 7 to 8 per cent grease content and a protein equivalent of from 62 to 64 units depending on the amount of tank water included in the material processed in the melter.

When the cake is ground for meat scraps it can be broken down to 50, 55 or 60 per cent meat scraps by the addition of lower grade material as desired by the owner.

#### Market News Teletype Served WSPMA Members At Recent Convention

A unique feature of the 1951 annual meeting in San Francisco of the Western States Meat Packers Association was a special wire service provided by the association which kept all members attending continuously informed of trading conditions and prices at most major livestock markets west of the Missouri River and a few of those east of the river. This was the first time such a service has been provided at an industry convention.

The installation was part of a system, the only one of its kind in operation, which serves 11 meat packers in the San Francisco and Oakland Bay area. It operates from the San Francisco office of the Federal-State Market News Service on Livestock and Meats. Facilities for the service, which was started experimentally last June, are leased from the telephone company by the participating members. Beginning at 8:30, all available market reports are transmitted.



## BRIEFS ON DEFENSE POLICIES AND ORDERS

**MACHINE TOOLS:** National Production Administration announced that the General Services Administration soon will begin to place orders for machine tools it believes private firms will need to fill defense orders that have yet to be placed, with a view to making machine tools available immediately as soon as a firm gets its defense order.

**NICKEL:** NPA has revised its earlier nickel conservation order to permit the use of nickel held in inventory on March 1 for products whose manufacture was banned after that date.

**FREIGHT CARS:** NPA has directed steel producers to deliver only enough steel products for construction of 9,000 cars in May. In each of the preceding four months NPA authorized steel for 10,000.

**RUBBER:** NPA has banned or limited the use of natural rubber in more than 40,000 civilian products, effective March 1. Synthetic rubber may be used wherever natural is banned.

## Research Finding Way to Make Tinless Tin Can

"Operation Survival" is dedicated to the research task of finding a tinless tin can. Started in 1946 by American Can Co. in its Maywood (Ill.) research laboratories and intensified with the enactment of defense program restrictions, this research holds promise of making the tinless can a reality soon.

Company officials, under the direction of Dr. B. S. Clark, director of research, have made public some of the project achievements. Pilot plant production of tinless steel cans seamed with low tin bearing solder has been made at speeds comparable to that at which tinplate cans are made. Dog food cans are currently being turned out at a 330 per minute rate on a regular production line. Tin consumption in these cans is limited to 3 per cent in the solder.

Cans have been made with tin-free solder that gives promise of universal use.

Dr. R. W. Pilcher, manager of the research laboratories, said that technical improvements achieved to date make possible the production of large cans with a tin savings of 92 per cent. Solder used in side seaming prior to World War II had a tin content of 40 per cent. Research has also lowered the amount of tin required to plate steel sheets from 1.43 lbs. to .82 lbs. per base box of plate which is sufficient to produce 400 No. 2 cans.

Through research activity typified by such projects as "Operation Survival," the can industry has increased its production from 25 billion in 1941 to 33 billion in 1940 and at the same time reduced its tin consumption from 40,000 gross tons to 31,000 gross tons in the same period.

# NEVERFAIL

... for  
taste-tempting  
**HAM  
FLAVOR**

"The Man You Knew"



The Founder of  
H. J. Mayer & Sons Co., Inc.

*Pre-Seasoning*

## 3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For *extra* goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance... because it *pre-seasons* as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color... mouth-melting tenderness... and a texture that's moist but never soggy. Write today for complete information.

## H. J. MAYER & SONS CO., INC.

6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant: 6819-27 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited WINDSOR, ONTARIO



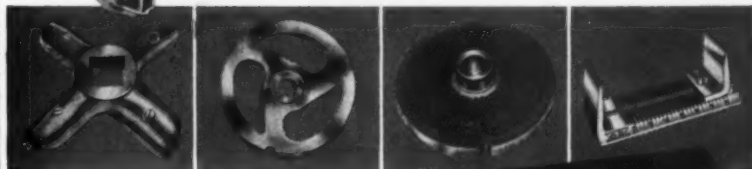
Take it from the "Old Timer," grinder plate and knife manufacture is a specialized business. It involves precision design and machining... It requires craftsmen who are proud of their work. All these are built into SPECO knives and plates, to your profit!

Pictured with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble—easy to clean, self-sharpening.

Pictured below is SPECO's C-D Cutmore—top-quality knife in the low-priced field. Outwears, out-performs costlier knives.

There are six SPECO knife styles... 10 SPECO plate styles—in a wide range of sizes for all makes of grinder. *Guaranteed.*

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts linking costs, improves product appearance.



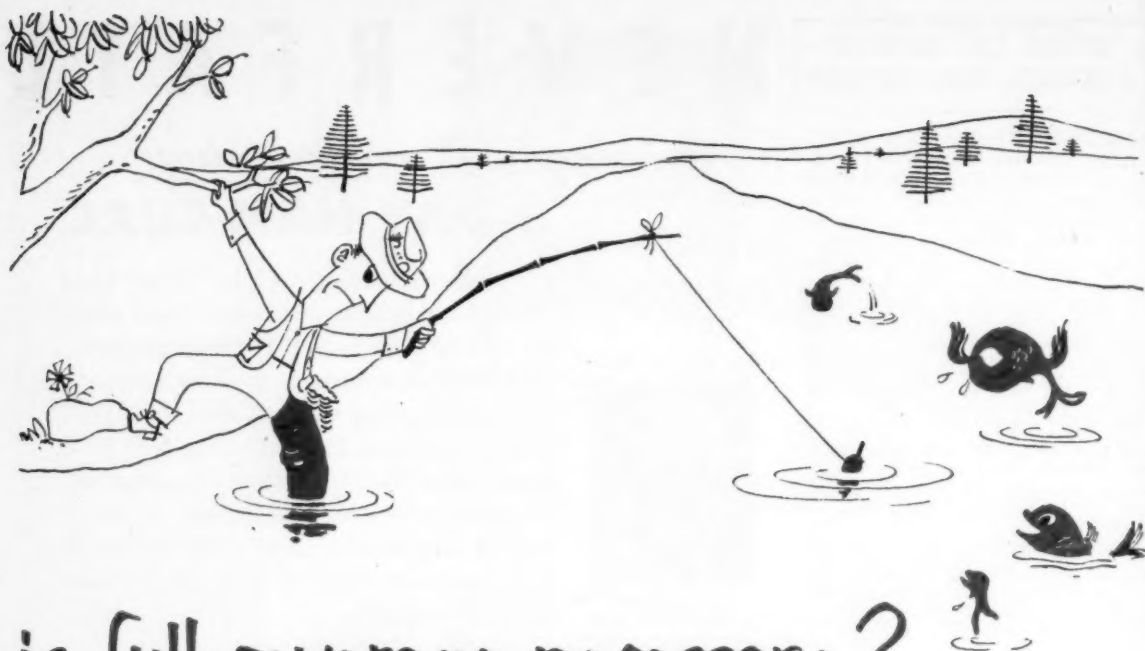
**FREE:** Write for SPECO's "GRINDING POINTERS." Speco, Inc., 3946 Willow Road, Schiller Park, Illinois.

**SPECO, INC.**

Seattle Public Library

MAR 8 1951

Page 17



## is full coverage necessary?

If you want to reach only a part of the stream you can wear one boot and keep the unprotected leg on the bank like this fellow.

If you want to reach only a part of the possible market for lard, you can use antioxidants to stabilize only that part of your lard production which most obviously requires such protection.

But what about the other side of the stream—what about those potential markets in which lard is considered unsatisfactory because of its historic instability?

The protection of all lard with Tenox antioxidants is the surest and fastest way to regain former markets and secure new ones. Because of the protection which

Tenox antioxidants afford, limited stability need no longer be a factor in lard's acceptance and use.

Stabilize 100% of your lard with Tenox and relieve your customers of any stability worry, regardless of end use.

For sample quantities\* and information about these most effective antioxidants, their carry-through properties and their ability to protect fried and baked foods, write to Tennessee Eastman Company, division of Eastman Kodak Company, Kingsport, Tennessee.

\*We regret that samples of Tenox can be sent only to companies or individuals in the United States, Canada and Cuba.

Insure with **TENOX**, it's a good policy

# Tenox

Eastman  
Antioxidants  
for Lard

SALES REPRESENTATIVES: New York—10 E. 40 St.; Cleveland—Terminal Tower Bldg.; Chicago—360 N. Michigan Ave. **West Coast: Wilson & Geo. Meyer & Co.**, San Francisco—333 Montgomery St.; Los Angeles—4800 District Blvd.; Portland—520 S. W. Sixth Ave.; Seattle—1020 Fourth Ave., So. Distributed in Canada by: P. N. Soden Company, Ltd., 2143 St. Patrick St., Montreal, Quebec.

## PERSONALITIES

## and Events

OF THE WEEK

►Royal Packing Co., Sacramento, Calif., recently completed construction of a new beef cooler with capacity of 280 head. The company is contemplating adding new officers to the present plant structure.

►Arbogast and Bastian Co., Allentown, Pa., recently installed new Carrier refrigeration equipment, giving it added refrigerated area.

►Sale of Armour and Company's leather belt business, operated under the name of Alexander Brothers (of Philadelphia) and Charlotte (N. C.) Leather Belting Co., was announced recently. Armour acquired the business in 1922. The company will continue tannery operations, producing both rough and curried leather used in making belting.

►The North Bergen, N. J., branch of the Goebel Packing Co., Buffalo, N. Y., is currently rebuilding its entire plant. Completion is expected within two months.

►Moller Meat Co., Pleasanton, Calif., is constructing a slaughtering plant at Dublin, Calif. The building was designed by W. B. Clausen, industrial engineer of Oakland, Calif., from basic floor plans by Dr. Harry Shepherd, California State Department of Agri-



STRICTLY MODERN IS THE FACADE of the newly renovated building housing the Geo. A. Hormel & Co. branch in Seattle, Wash. The one-story structure was tripled in size, remodeled throughout and given an upstairs area for dressing quarters, government inspectors and lunch room facilities. Improvements in the bacon slicing and smoking departments as well as the addition of a new sausage department were also included. Personnel of the unit has been doubled since the building was completed in October.

culture. Completion of the plant is scheduled for mid-summer.

►Kunzler & Co., Lancaster, Pa., has begun an extensive modernization and rebuilding program. The floor space of the plant is also being increased.

►Union Packing Co. of Omaha, Nebr., is completing a new 36x72 ft. holding cooler with a capacity of 120 head of cattle. The unit is of brick and con-

crete construction and will have a hide cellar in the basement. York overhead refrigeration units are being installed in the cooler.

►Swift & Company is constructing a six-story building at its plant in S. San Francisco to replace a former four-story building on the same site. The new building will be used for sausage, ham and bacon processing and production, with one floor devoted to cooler space. New loading dock facilities will also be provided.

►George M. Lewis, vice president, American Meat Institute, was a speaker at the thirtieth annual stockholders' meeting of the Central Livestock Association, held recently in St. Paul, Minn.

►Norman Plaatje, 49, sales manager of the Fink Division of Hygrade Food Products Corp., Newark, N. J., died suddenly on February 17. He had been with Hygrade since 1939. Prior to that he had been a member of the firm of Frank M. Firor, Inc., New York city. Plaatje was widely known and respected in the meat packing industry.

►City Meat Market, Woodland, Calif., will spend approximately \$50,000 constructing a new killing floor, remodeling coolers and providing new offices and dressing rooms at its present plant. Work is scheduled to start immediately.

►Levin Dressed Beef Co., Philadelphia, is making some improvements in its slaughterhouse, including installation of some new equipment.

►Four appointments in Armour and Company's canned food sales department have been announced by H. D.



AMERICAN MEAT INSTITUTE MEMBERS AND OTHER INDUSTRY representatives attended an AMI regional meeting at Memphis, Tenn., January 23. George G. Abraham presided. Merrill Maughan and Roy Stone of the Institute addressed the meeting and there was a special message from Dr. Peyton C. Rhodes, president, Southwestern university. In attendance were: Geo. G. Abraham and W. G. Benson, Abraham Bros. Packing Co., Division of Wilson & Co., Inc.; Sam Appelbaum, Lester M. Sewel and Joel Freedman, Memphis Butchers Association; J. W. Wray, M. F. Strauss, M. E. Strauss, Wiley E. Floyd and Carl F. Strauss, Memphis Packing Co.; Leslie M. Harper and Leo A. McDonald, Armour and Company; Syd Lerner, Nat Buring and John Stout, Nat Buring Packing Co.; Horace H. Smith, jr., and John V. Couture, Cudahy Packing Co.; P. G. Phillips, Custom Food Products, Inc.; J. M. Teit, P. B. Wren and N. D. Wendlandt, Wilson & Co., Inc.; Todd Agnew and E. A. Jernigan, Mid-South Packers, Inc.; J. S. Williams, Rath Packing Co.; A. J. Hays and F. L. Wilcox, John Morrell & Co.; George L. Foster, Wm. J. Stange Co.; C. T. Holbrook, Reel Foot Packing Co.; F. R. Walsh, Swift & Company; Alvin Gregory, Gregory Meat Co.; O. J. Gordon and R. L. Jeffress, St. Louis Independent Packing Co.; Ben Fineberg, Fineberg Packing Co., and E. C. Tompkins, Neuhoof Packing Co.

# Custom's

## TIMELY TIPS

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CUSTOM CURES make the difference between winning sales and the also-ran! You'll never know how good cured meats can be until you see the difference in your own products that CUSTOM CURES can make! Better yields, increased sales and greater profits are just a few of the "side dishes" you get when you order CUSTOM CURES!

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CUSTOM'S SPECIAL CURES do a special job! "Super Hams can be enzyme-tendered while being cured, the enzymes developing fully ripened flavor with even the fastest methods of curing. Custom has developed a Special Bacon Cure that combines the convenience of the short time cure with the built-in delicious flavor of the "long" cure. Better slicing, too, and no color fade!

For real quality control you can't beat Custom's "One Package" ideal. The cure, the binder and the seasoning (or any combination of these, as you prefer) are thoroughly and skillfully blended in one package to fit the size block you ordinarily mix or chop out. In addition to being a great convenience and time-saver, it's economical! If you are having difficulty obtaining absolute uniformity from batch to batch, Custom's "One Package" Service is your answer!

Get more detailed information from your Custom field man . . . or write today to our Chicago office.

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CHICAGO 12, ILLINOIS



Morris, department manager. L. F. Esser was named sales manager of Pantry-Shelf products, dog food and peanut butter. B. C. Leum was named sales manager of canned provision items. A. M. Harlin was appointed canned food regional sales manager of the west central zone. W. M. Newberry was named food regional sales manager for the southeast zone.

►Charles Pfanz was honored recently by the Du Quoin (Ill.) Packing Co.'s 25-Year Club when he was presented with a gold pin symbolic of half a century of service. Pfanz had received the American Meat Institute emblem last fall. The club also added a thirteenth name to its rolls. Presentations were made by W. W. Naumer, president.

►James Nelson recently assumed the duties of Chicago plant superintendent of the Hygrade Food Products Corp.

►The Men's Glee Club of Kingan & Co. was featured at a Kingan-sponsored concert by the Indianapolis Symphony Orchestra recently. Fabien Sevitzky directed the concert, given for Kingan employees and their friends.

►A storage building with a floor area of 58,000 sq. ft. and an 18-ft. ceiling, which gives a storage capacity of more than 1,000,000 cu. ft., has been completed at the Sioux Falls, S. D. plant of John Morrell & Co. Of fireproof construction, it is equipped with three separate sprinkler systems. Sixty-eight lighting fixtures which burn a new type mercury-vapor lamp furnish the illumination. It is designed and equipped for maximum efficiency in handling supplies. Box cars are spotted at the unloading dock at floor level and the contents quickly transferred to pallets which are picked up by electric lift-trucks and carried to all parts of the building. Materials to be distributed to various plant departments are transferred to the standard electric platform trucks which operate on a specially built dock four feet from the floor running the entire length of the building. These trucks then carry the supplies to plant elevators.

►Armour and Company has established a separate bakery sales and service division for the Chicago area, M. J. Harder, bakery sales department manager, Chicago, has announced. H. G. Southard directs the division.

►Formost Kosher Sausage Co., Philadelphia, has completed an enlargement and modernization of its entire building. Shortly it will add four smoke-houses.

►Connecticut Packing Co., Bloomfield, Conn., has worked out a long-range program for remodeling its entire plant. Work is not expected to halt regular operations.

►J. T. Berryman has been appointed branch manager of Armour and Company at Amarillo, Tex., succeeding Glenn Curtis, who died recently. Berryman has been with Armour since 1940, at Little Rock, Ark. and Tulsa, Okla.

►William H. Frosch, 71, retired livestock buyer of Swift & Company, died recently at his home in Indianapolis.

## R. D. Hebb, Pioneer Swift Public Relations Man, Dies

Richard D. Hebb, 72, who is recognized as a pioneer in public relations work for the meat packing industry, died this week. He had lived at Carmel, Calif. for several years. Hebb was the first full-time public relations man for Swift & Company. His wide travels during his years with Swift, 1916 to 1943, made him known to meat industry men throughout the



R. D. HEBB

United States. He was city editor of the Chicago Daily News from 1906 to 1916.

## Industry Men Are Guests of Sicanoff on Trip to South

Paul Sicanoff, 26-year-old president of the Sicanoff Tallow Corp., and president of the Sicanoff Vegetable Oil Corp., Indianapolis, last week hosted an unusual party that covered several days and several hundred miles.

Thirty-two men from the meat packing and oils business were whisked via special cars attached to the Panama Limited from Chicago to Gulfport, Miss., where they spent four days in southern sunshine as Sicanoff's guests. They quartered at the Edgewater Gulf Hotel, had private cars and a yacht at their disposal.

Among Sicanoff's guests were: J. Sandberg, H. Lenz and F. Patton, Armour and Company; H. Yaffee, Sanitary Rendering Co., Sioux City, Ia.; G. Margin, John Morrell & Co., Ottumwa, Ia.; J. Moore, Staley Manufacturing Co., Decatur, Ill.; H. Neilson, Cresco Rendering Co., Cresco, Ia.; W. Novak, Rath Packing Co., Waterloo, Ia.; W. Frick, Chicago Board of Trade; H. Bender, G. H. Dunlap Co., Chicago; H. Biest, the Glidden Company, Cleveland; W. Slumerfelt, General Mills, Minneapolis, and J. Hartmeyer, Kuhner Packing Co., Muncie, Ind.

He was with Swift for more than 40 years and at the time he retired was in charge of hog buying at Indianapolis.

►A. Sitterle, manager of the Armour and Company branch in San Antonio, Texas, has announced the appointment of S. J. Swearingen as assistant general manager and sales manager of the branch.

►Herman Kramer, who was a partner with Jack Kramer in Kramer Brothers Beef Co., Wilkes Barre, Pa., died recently.

►Charles E. Black, who has been in charge of the radio market news service for John Morrell & Co., Ottumwa, Ia., for nearly 20 years, retired recently. He joined the company in 1916.



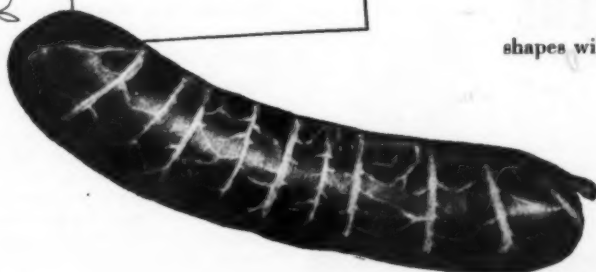


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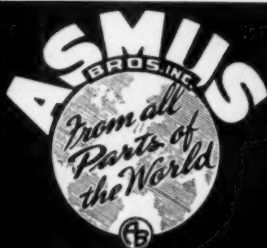
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- HOLDS FLAVOR

**"FRESH SPICE FOR FLAVOR"**

**ASMUS** SPICES  
**AND SEASONINGS**  
**STAY FRESH**

*They're Sealed in*

**POLYETHYLENE**

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**FOR EVERY VARIETY OF**  
**SAUSAGE or MEAT LOAF**

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- BOLOGNA
- PORK SAUSAGE
- BRAUNSCHWEIGER
- CHICKEN LOAF
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## HAMILTON MIX COOKERS

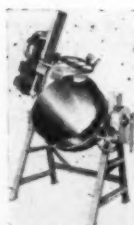
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**STATIONARY TYPE**

• Hamilton Kettles are built to A.S.M.E. Specifications . . . designed for strength . . . constructed to give you year-in, year-out trouble-free service. Hamilton's double-motion mixing is speedy and thorough. Polished stainless steel safeguards against product contamination . . . assures long life.

• Send for complete specifications and information on HAMILTON MIX-COOKERS.



**TILTING TYPE**

**HAMILTON**  
**COPPER & BRASS WORKS, INC.**  
1105 LINCOLN AVE., HAMILTON 8, OHIO

## Sausage Plant Changes

(Continued from page 9.)

table, models of which are available commercially, is a cutout center aisle where the operator is stationed. During stuffing and tying the Ty-Linker units are located on either side of the operator. Since she is within easy reach of both machines, she can feed them easily and quickly. If her reach required movement beyond and over one unit, it would forestall dual feeding by one operator. The forepart of the table has sufficient room to permit rapid stuffing for it provides ample area into which the stuffed casing can slide.

Since each of the machines in turn feeds off into a cleared area, each hanger operator has an uninterrupted and uniform flow of linked frankfurters. There is no cross reaching on the part of the hanger nor any piling of linked product which would in turn impede the hanging operation. It is stated that the three girl crew can handle 500 lbs. of product stuffed into a conventional cellulose frankfurter casing in 20 minutes.

In preparing frozen meats for grinding the kitchen uses a General Machinery frozen meats slicer (see photo 3). According to management this unit slices out 5,000 lbs. of frozen meats per hour in a suitable thickness for grinding. The unit can handle 10-in., 100-lb. blocks with ease.

For a better control of its smoke-house operations the plant has equipped its 11 smokehouses (total capacity, 30,000 lbs.) with gas burners (see photo 4). Controls for these burners are Partlow indicating temperature controls. They are so set as to shut the blower units as well as the burner when the desired temperature is reached. Formerly the blower functioned even after the desired temperature was reached. This had a tendency to overheat the house. If allowed to move by convection, the hot air adjacent to the burner area is utilized as it slowly rises.

To counteract the corrosive action of its hard water supply the plant has surfaced its two-cage stainless steel cooker with glazed tile. Other smoke-house and cooker surface areas which are in extensive contact with water have also been surfaced with glazed tile. Pictured with cage of franks in front of the cooker (photo 5) is Stanley Franecke, general manager.

## Hardship Applications May Be Made by Groups

As a time-saving measure OPS has ruled that, in certain cases, applications for hardship adjustments by sellers entering into contracts with defense agencies may now be made by groups of sellers. This change is made in Amendment 3 to Supplemental Regulation 1, Defense Agency Pricing, announced February 28. All applications, whether on an individual or a group basis, are to be filed with the appropriate defense agency for transmittal to the Office of Price Stabilization.

# Inspected Meat Output Drops 6% in Week; Steady With Last Year

**D**UE to the Thursday holiday in the week ended February 24, both inspected meat production and livestock slaughter lagged behind the previous week's total. The U. S. Department of Agriculture estimated meat output at 272,000,000 lbs.—a drop of 6 per cent from the 290,000,000 lbs. reported for the week before and 1 per cent below

the corresponding week a year ago. Calf slaughter totaled 93,000 head, which was down from the 97,000 reported in the previous week and considerably less than 118,000 recorded in the same period in 1950. Inspected veal output in the three weeks under comparison was 9,000,000, 9,200,000 and 11,600,000 lbs., respectively.

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended February 24, 1951, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Feb. 24, 1951.....	203	111.2	93	9.0	1,022	144.1	160	7.4	271.7
Feb. 17, 1951.....	227	124.6	97	9.2	1,038	146.4	204	9.4	286.6
Feb. 25, 1950.....	225	122.3	118	11.6	983	132.0	190	9.5	275.4

### AVERAGE WEIGHTS (LBS.)

Week ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	lbs.	mil. lbs.
Feb. 24, 1951.....	1,005	548	175	97	251	141	99	46	14.1	36.3
Feb. 17, 1951.....	1,010	549	170	95	251	141	99	46	14.3	37.4
Feb. 25, 1950.....	999	544	179	98	238	134	105	50	14.2	35.2

the 275,000,000 lbs. recorded for the same period in 1950.

With a total kill of 203,000 head, cattle slaughter dipped 11 per cent below the 227,000 head kill of the previous week and 10 per cent under the year-earlier count of 225,000 head. Beef production slumped to 111,000,000 lbs. from the 125,000,000 lbs. recorded a week earlier and 122,000,000 lbs. in

Hog slaughter of 1,022,000 head was 2 per cent below the 1,038,000 reported for the preceding week but was 4 per cent above the 933,000 kill in the same week a year earlier. Pork output amounted to 144,000,000 lbs., compared with 146,000,000 lbs. for the preceding week and 132,000,000 lbs. in the same week last year. Lard production dropped to 36,300,000 lbs. from 37,400,-

## ALL CUT-OUT MARGINS CONSIDERABLY BETTER THAN WEEK AGO

(Chicago costs and credits, first three days of week.)

The downward trend of hog prices started last week at Chicago was continued this week, with packers paying from \$1.29 to \$1.34 per cwt. less for the three weights of hogs tested. Although pork prices also declined, the drop was not as steep.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

150-220 Lbs.					220-240 Lbs.					240-270 Lbs.				
Value					Value					Value				
	Pct. live wt.	Price per lb.	per cwt. alive	per cwt. sn. yield		Pct. live wt.	Price per lb.	per cwt. alive	per cwt. sn. yield		Pct. live wt.	Price per lb.	per cwt. alive	per cwt. sn. yield
Skinned hams	12.7	50.6	\$ 6.42	\$ 9.16	12.7	49.8	\$ 6.33	\$ 8.81	13.0	49.0	\$ 6.37	\$ 8.87		
Picanies	5.7	36.1	2.06	2.93	5.5	34.9	1.92	2.60	5.4	34.7	1.87	2.57		
Boston butts	4.3	43.2	1.86	2.64	4.1	42.1	1.73	2.44	4.1	40.4	1.66	2.30		
Loins (blade in)	10.2	45.4	4.63	6.63	9.9	44.4	4.40	6.17	9.7	40.8	3.96	5.47		
Lean cuts			\$14.97	\$21.36			\$14.38	\$20.11			\$13.86	\$19.21		
Bellies, S. P.	11.1	33.5	3.72	5.33	9.6	32.6	3.13	4.41	4.0	26.3	1.06	1.45		
Bellies, D. S.					2.1	22.5	.47	.68	8.6	22.5	1.93	2.70		
Fat backs					3.2	13.5	.43	.61	4.6	13.8	.64	.88		
Plates and jowls	2.9	15.3	.44	.64	3.1	15.3	.48	.64	3.5	15.3	.53	.73		
Raw leaf	2.3	17.3	.40	.56	2.2	17.3	.38	.54	2.2	17.3	.38	.54		
P.S. lard, rend. wt.	13.9	18.2	2.53	3.62	12.4	18.2	2.26	3.15	10.4	18.2	1.89	2.64		
Fat cuts & lard.			\$ 7.00	\$10.15			\$ 7.15	\$10.03			\$ 6.42	\$ 8.94		
Spareribs	1.6	37.4	.60	.86	1.6	32.0	.51	.74	1.6	23.0	.37	.51		
Regular trimmings	3.3	27.2	.89	1.28	3.1	27.2	.84	1.14	2.9	27.2	.79	1.12		
Feet, tails, etc.	2.0	12.3	.25	.36	2.0	12.3	.25	.34	2.0	12.3	.25	.34		
Offal & misc.			1.10	1.57			1.10	1.54			1.10	1.53		
TOTAL YIELD														
& VALUE	70.0		\$24.90	\$35.58	71.5		\$24.23	\$33.90	72.0		\$22.79	\$31.65		
			Per cwt. alive				Per cwt. alive				Per cwt. alive			
Cost of hogs			\$22.92	Per cwt. sn. yield			\$21.93	Per cwt. sn. yield			\$21.63	Per cwt. sn. yield		
Condemnation loss			.11				.11				.11			
Handling and overhead			1.15				1.01				.91			
TOTAL COST PER CWT.			\$23.28	\$35.26			\$23.65	\$32.24			\$22.65	\$31.46		
TOTAL VALUE			24.90	35.58			24.23	33.90			22.79	31.65		
Cutting margin			+\$1.62	+\$2.32			+\$1.17	+\$1.66			+\$1.14	+\$1.19		
Margin last week			.33	+ 1.33			.57	+ .80			.65			

000 lbs. in the previous week, but was greater than the 33,200,000 lbs. processed in the same period a year earlier.

Sheep and lamb slaughter totaled 160,000 head, compared with 204,000 head reported a week before and 190,000 head in the corresponding week in 1950. Lamb and mutton output in the three weeks under comparison amounted to 7,400,000, 9,400,000 and 9,500,000 lbs., respectively.

## CHICAGO PROVISION STOCKS

Out-of-storage movement of 2,482,343 lbs. of pork at Chicago during February brought total pork holdings down to 66,464,660 lbs. This compared with 68,947,003 lbs. held on January 31 and 68,581,437 lbs. held on the same date a year ago.

Lard stocks were decreased 202,361 lbs. during the last two weeks of February; however, the 43,339,754 lbs. of lard held at the end of the month were above the month-earlier total of 41,696,093 lbs. The 1950 holdings for the same period were 4,227,738 lbs. above the current amount.

	Feb. 28, '51, lbs.	Jan. 31, '51, lbs.	Feb. 28, '50, lbs.
All barreled			
Pork (bels.)	1,705	1,095	2,381
P. S. lard (a)	33,004,367	31,277,341	40,875,505
P. S. lard (b)	2,872,400	2,953,000	2,520,000
Dry rendered lard (a)	1,828,000	1,745,000	1,100,000
Dry rendered lard (b)	804,000	804,000	
Other lard	4,880,387	4,916,752	2,471,987
TOTAL LARD	43,339,754	41,696,093	47,567,492
D. S. cl. bellies (contract)	580,500	442,800	22,000
TOTAL D. S. CL. BELLIES	6,045,282	5,240,670	4,068,417
D. S. rib bellies	6,625,782	5,688,400	4,688,417
D. S. fat backs	872,982	1,416,272	1,001,649
S. P. regular hams	1,360,000	1,513,728	841,008
S. P. skinned hams	20,058,214	19,748,677	23,167,353
S. P. bellies	20,207,704	21,833,325	21,577,008
S. P. picnic, S. P. Boston shldr.	6,727,258	7,770,613	6,458,005
Other cut meats	10,605,740	10,960,898	10,847,517
TOTAL ALL MEATS	66,464,660	68,947,003	68,581,437

(a) Made previous to October 1, 1950. (b) Made since October 1, 1950.

The above figures cover all meat in storage in Chicago, including holdings owned by the government.

## Meat Exports to U.S. Cut

Only token shipments of meat to the United States and Canada from New Zealand will be made this year due to delays in completing shipping arrangements. These delays, which would prevent the meat from arriving at the best time of year, made it necessary to alter the original plan calling for 3,000,000 to 8,000,000 lbs. of meat to be shipped. The present plan calls for the firms designated as selling agents to receive 112,000 lbs. each this year, but the New Zealand meat board hopes to develop a limited market in the two countries next year.

## CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago, week ending February 24:

	Week Feb. 24	Previous week	Cor. Week 1950
Cured meats, pounds	15,300,000	15,047,000	15,581,000
Fresh meats, pounds	18,247,000	19,129,000	26,796,000
Lard, pounds	5,495,000	2,544,000	6,666,000

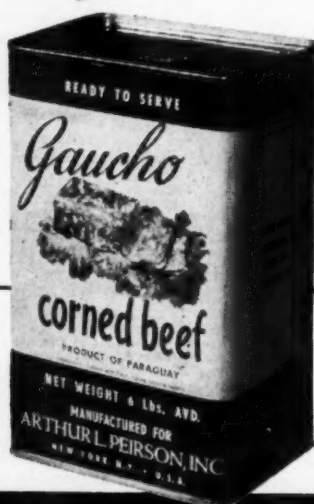
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## corned beef

is Better!



it's **ALL BEEF**

FIRST QUALITY GUARANTEED

- GUARANTEED no hearts, lungs or objectionable cuts
- A QUALITY Brand for your QUALITY line
- Best "buy" for a slicing item
- Prices and deliveries guaranteed

**NO REFRIGERATION REQUIRED**

12-6 lb. sterile tins to the case

REMEMBER: We do NOT sell direct!

REGULAR DELIVERIES from our warehouses in  
NEW YORK—CHICAGO—PITTSBURGH—DETROIT

**ARTHUR L. PEIRSON, INC.**

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## MEAT and SUPPLIES PRICES

CHICAGO

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

(l.c.l. prices)

Native steers—	Feb. 28, 1951	
Prime, 600/800	per lb.	55 1/2 @ 57
Choice, 500/700		54 1/2 @ 55
Choice, 700/800		54 @ 55
Good, 800/700		51 @ 53 1/2
Commercial		
cows, 500/800		45 @ 46
Can. & cut. cows,		
north, 350/up		44 1/2 @ 45 1/2
Bologna bulls, 600/up		48 1/2 @ 49 1/2

#### STEER BEEF CUTS

500-800 lb. Carcasses

Prime:		
Hinds and ribs	66	@ 60
Hindquarters	63	@ 57
Rounds	55	@ 57
Loins, trimmed	95	@ 1.05
Loins and ribs (sets)	80	@ 98
Forequarters	52	@ 55
Backs	50	@ 50
Chucks, square cut	55	@ 58
Ribs	80	@ 85
Briskets	45	@ 46
Navels	50	@ 54

Choice:		
Hinds and ribs	62	@ 65
Hindquarters	58	@ 62
Rounds	55	@ 57
Loins, trimmed	80	@ 84
Loins and ribs (sets)	74	@ 78
Forequarters	50	@ 52
Backs	55	@ 56
Chucks, square cut	55	@ 58
Ribs	63	@ 66
Briskets	45	@ 46
Navels	50	@ 54
Plates		31
Hind shanks		26
Fore shanks		37
Bull tenderloins, 5/up	1.01	@ 1.06
Cow tenderloins, 5/up	1.01	@ 1.06

#### BEEF PRODUCTS

(l.c.l. prices)

Tongues, No. 1, 3/up,		
fresh or frozen	36 1/2	@ 39 1/2
Tongues, No. 2, 3/up,		
fresh or frozen	34	@ 36
Brains	37	@ 7
Hearts	37	@ 39
Livers, selected	60	@ 62
Livers, regular	52	@ 53 1/2
Tripe, scalded	14	@ 15
Tripe, cooked	15	@ 15 1/2
Lips, scalded		19 1/2
Lips, unscalded		18 1/2
Lungs	10	@ 11 1/2
Melts	10	@ 11
Udders	8	@ 9

#### BEEF HAM SETS

(l.c.l. prices)

Knuckles, 6 lbs. up,		
boneless	85	
Insides, 12 lbs. up		65
Outsides, 8 lbs. up		63

#### FANCY MEATS

(l.c.l. prices)

Beef tongues, corned	41	
Veal breads, under 6 oz.	76	
6 to 12 oz.	96	
12 oz. up	93	
Calf tongues	31	@ 33
Lamb fries	77	
Ox tails, under 1/2 lb.	31	
Over 1/2 lb.	31	

#### WHOLESALE SMOKED MEATS

(l.c.l. prices)

Hams, skinned, 14/16 lbs.,		
wrapped	56 1/2	@ 61
Hams, skinned, 14/16 lbs.,		
ready-to-eat wrapped	50 1/2	@ 64 1/2
Hams, skinned, 16/18 lbs.,		
wrapped	55	@ 61
Hams, skinned, 16/18 lbs.,		
ready-to-eat, wrapped	60	@ 64 1/2
Bacon, fancy trimmed, bris-		
ket off, 8/10 lbs.,		
wrapped	47	@ 49 1/2
Bacon, fancy, square cut,		
seedless, 12/14 lbs.,		
wrapped	43	@ 47 1/2
Bacon, No. 1 sliced, 1-lb.,		
open-faced layers	52	@ 55 1/2

#### VEAL—SKIN OFF

Carcasses

Choice, 80/100	55	@ 56
Good, 80/80	50	@ 52
Good, 80/150	52	@ 54
Commercial, 80/80	47	@ 49
Commercial, 80/150	50	@ 51
Utility, all weights	41	@ 44

### CARCASS LAMBS

(l.c.l. prices)

Choice, 30/50	56	@ 57
Good, 30/50	55	@ 56
Commercial, all weights	51	@ 54

### CARCASS MUTTON

(l.c.l. prices)

Good, 70/down		
Commercial, 70/down		
Utility, 70/down		

### FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/16 lbs.	50 1/2	@ 52
Pork loins, regular,		
12/down	46	@ 47
Pork loins, boneless	63	@ 64
Shoulders, skinned, bone		
in, under 16 lbs.	39	
Picnics, 4/6 lbs.	37	
Picnics, 6/8 lbs.	35 1/2	@ 36
Boston butts, 4/8 lbs.	43	@ 44 1/2
Tenderloins, fresh	81	@ 83
Neck bones	12 1/2	@ 13
Livers	26 1/2	@ 27 1/2
Brains, 10 lb. pails	17	@ 17 1/2
Ears	15 1/2	@ 16
Snouts, lean in	12 1/2	@ 13 1/2
Feet, front	8 1/2	@ 9

### SAUSAGE MATERIALS—FRESH

(l.c.l. prices)

Pork trim., regular	28	@ 29
Pork trim., guar. 50% lean	29 1/2	@ 31 1/2
Pork trim., spec. 85% lean	48	@ 50
Pork trim., ex. 85% lean	51	@ 53
Pork cheek meat, trimmed	40	@ 40 1/2
Bull meat, boneless	61	
Bon's cow meat, f.c. C.C.S.	58	@ 59
Beef trimmings, 85-90%	82	@ 82 1/2
Cow chucks, boneless	50 1/2	@ 50 1/2
Beef head meat	42 1/2	@ 43
Beef cheek meat, frmd.	42 1/2	@ 43
Shank meat	58	@ 59
Veal trimmings, boneless	54	@ 56

### SAUSAGE CASINGS

(F.O.B. Chicago)

(l.c.l. prices quoted to manufacturers of sausage.)

Beef casings:		
Domestic rounds, 1 1/2 to		
1 1/2 in.	75	@ 85
Domestic rounds, over		
1 1/2 in., 140 pack	1.06	@ 1.15
Export rounds, wide,		
over 1 1/2 in.	1.55	@ 1.70
Export rounds, medium,		
1 1/2 to 1 3/4 in.	1.00	@ 1.15
Export rounds, narrow,		
1 in. under	1.25	@ 1.40
No. 1 weasands,		
24 in. up	14	@ 15
No. 1 weasands,		
22 in. up	8	
No. 2 weasands		9
Middles, sewing, 1 1/2 in.	1.45	@ 1.55
Middles, select, wide,		
2 1/2 in.	1.60	@ 1.70
Middles, select, extra,		
2 1/2 in.	1.90	@ 2.10
Middles, select, extra,		
2 1/2 in. & up	2.40	@ 2.85
Beef bungs, export,		
No. 1	34	@ 35
Beef bungs, domestic		26
Dried or salted bladders,		
per piece:		
12-15 in. wide, flat	25	@ 26
10-12 in. wide, flat	14	@ 17
8-10 in. wide, flat	5	@ 8
Pork casings:		
Extra narrow, 20		
mm. & dn.		4.45
Narrow, mediums,		
25 @ 32 mm.	4.15	@ 4.35
Medium, 32 @ 33 mm.	3.30	@ 3.45
Spc. med., 25 @ 33		
mm.	2.70	@ 2.80
Wide, 38 @ 43 mm.	2.60	@ 2.70
Export bungs, 34 in. cut	31	@ 34
Large prime bungs,		
34 in. cut	20	@ 21
Medium prime bungs,		
34 in. cut	15	@ 17
Small prime bungs		11
Middles, per set,		
cap off	55	@ 79

### DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs	1.02	@ 1.05
Thuringer	55	@ 71
Farmer		84
Holsteiner		84
B. C. Salami	96	@ 97
B. C. Salami, new con.		50
Genoa style salami, ch.	98	@ 1.00
Pepperoni		20
Mortadella, new condition		66
Italian style hams		80



Lem E. See  
SMOKES  
OUT  
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LEM E. SEE! WHAT'S THE MATTER WITH YOUR SMOKEHOUSE? SOMETIMES YOUR SMOKED MEAT IS JUST DANDY, AND SOMETIMES IT'S TERRIBLE!!

THIS LAST BATCH OF HAMS IS UNDERSMOKED. MY CUSTOMERS ARE RAISING THE DICKENS!

MR. GRIPE, I'M SORRY!

YOU'RE RIGHT. I'M GOING TO STRAIGHTEN THIS OUT... I'LL WRITE KOCH!

DEAR MR. LEM E. SEE: I'M GLAD TO GET YOUR LETTER. WE AT KOCH HAVE FOUND THAT YOU CAN'T ALWAYS BE SURE OF GETTING GOOD SMOKED MEATS UNLESS YOU HAVE **SMOKING CONTROL**.

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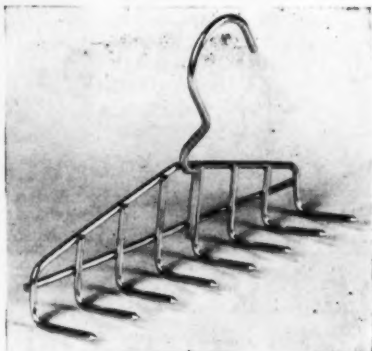
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# DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog casings.48	@52
Pork sausage, bulk .....	42
Frankfurters, sheep cas. .55	@60
Frankfurters, hog cas. ....	53
Frankfurters, skinless .....	50
Bologna .....	50
Bologna, artificial cas. .47	@49
Smoked liver, hog bungs.48	@52
New Eng. lunch, spec. ....	65
Mixed lunch, spec., ch. ....	54
Tongue and blood .....	48
Blood sausage .....	41
Sausage .....	37
Polish sausage, fresh .....	54 1/2 @58
Polish sausage, smoked .....	55 @59

# SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime ..	54	38
Resifted .....	35	39
Chili powder .....	40	40
Chili pepper .....	39	39
Cloves, Zanzibar ..	59	65
Ginger, Jam., unbl.	78	84
Ginger, African ..	57	62
Cochia .....	..	..
Mace, fcy. Banda ..	1.92	..
West Indies .....	1.83	..
Mustard, flour, fcy. .	32	..
No. 1 .....	28	..
West India Nutmeg ..	72	..
Paprika, Spanish ..	58 @78	..
Pepper, Cayenne ..	52 @68	..
Red, No. 1 .....	48	..
Pepper, Packers ..	2.22	3.37
Pepper, white .....	3.40	3.05
Malabar .....	2.22	2.30
Black Lampong ..	2.22	2.30

# SEEDS AND HERBS

(L.c.l. prices)

	Whole	Ground
Caraway seed .....	38	33
Cominos seed .....	48	54
Mustard seed, fancy. 36	..	..
Yellow American ..	30	..
Marjoram, Chilean ..	28	30
Oregano .....	28	30
Coriander, Morocco.	..	..
Natural No. 1 .....	37	42
Marjoram, French ..	60	70
Sage, Dalmatian ..	..	..
No. 1 .....	1.35 @1.40	1.50 @1.55

# CURING MATERIALS

Nitrite of soda, in 425-lb. bbls., del., or f.o.b. Chgo. ....	\$ 9.30
Saltpeter, B. ton, f.o.b. N. Y. ....	11.00
DBL refined gran. ....	14.40
Small crystals .....	15.40
Medium crystals .....	5.25
Pure rfd., gran. nitrate of soda .....	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chicago .....	Per ton
Granulated .....	\$21.40
Medium .....	27.80
Rock, bulk, 40 ton car, delivered Chicago .....	11.90
Sugar .....	..
Raw, 96 basis, f.o.b. New Orleans .....	5.90
Refined standard cane gran., basis .....	8.05
Refined standard beet gran., basis .....	7.85
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2% .....	7.65
Dextrose, per cwt. in paper bags, Chicago .....	7.04

# PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass): February 27	February 27	February 27	February 27
STEER:			
Choice:			
500-600 lbs. ....	\$55.00 @56.00	..	\$54.00 @56.00
600-700 lbs. ....	54.00 @55.00	\$54.00 @55.00	53.00 @55.00
Good:			
500-600 lbs. ....	54.00 @55.00	53.00 @54.00	54.00 @55.00
600-700 lbs. ....	53.00 @54.00	53.00 @54.00	53.00 @54.00
Commercial:			
350-600 lbs. ....	52.00 @53.00	53.00 @53.50	51.00 @53.00
COW:			
Commercial, all wts. ....	47.00 @48.00	48.00 @50.00	48.00 @50.00
Utility, all wts. ....	46.00 @47.00	45.00 @48.00	47.00 @49.00
FRESH CALF:	(Skin-Off)	(Skin-On)	(Skin-Off)
Good:			
200 lbs. down .....	56.00 @58.00	..	58.00 @60.00
Commercial:			
200 lbs. down .....	54.00 @55.00	..	54.00 @56.00
FRESH LAMB (Carcass):			
Choice:			
40-50 lbs. ....	55.00 @56.00	57.00 @60.00	56.00 @57.00
50-60 lbs. ....	54.00 @55.00	55.00 @57.00	55.00 @56.00
Good:			
40-50 lbs. ....	54.00 @56.00	56.00 @58.00	56.00 @57.00
50-60 lbs. ....	53.00 @54.00	54.00 @56.00	55.00 @56.00
Commercial, all wts. ....	52.00 @54.00	54.00 @56.00	53.00 @54.00
Utility, all wts. ....	..	50.00 @54.00	48.00 @49.00
MUTTON (EWE):			
Good, 70 lbs. dn. ....	..	38.00 @40.00	..
Commercial, 70 lbs. dn. ....	..	36.00 @38.00	..
Utility, 70 lbs. dn. ....	..	32.00 @36.00	..
FRESH PORK CARCASSES: (Packer Style)	(Shipper Style)	(Shipper Style)	
80-120 lbs. ....	35.00 @36.00	35.00 @36.00	33.00 @34.00
120-160 lbs. ....	36.00 @37.00	..	..
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs. ....	50.00 @54.00	50.00 @58.00	51.00 @53.50
10-12 lbs. ....	50.00 @54.00	54.00 @56.00	51.00 @53.50
12-16 lbs. ....	49.00 @53.00	52.00 @54.00	50.00 @51.00
PICNICS:			
4-8 lbs. ....	..	40.00 @42.00	..
PORK CUTS No. 1: (Smoked)	(Smoked)	(Smoked)	
HAM, Skinned:			
12-16 lbs. ....	54.00 @61.00	58.00 @62.00	60.00 @63.00
16-20 lbs. ....	53.00 @61.00	58.00 @60.00	59.00 @60.00
BACON, "Dry Cure" No. 1:			
6-8 lbs. ....	48.00 @52.00	52.00 @54.00	49.00 @51.00
8-10 lbs. ....	44.00 @48.00	48.00 @52.00	45.00 @49.00
10-12 lbs. ....	44.00 @48.00	..	45.00 @49.00
LARD, Refined:			
Fierces .....	21.50 @22.50	..	23.00 @23.50
50 lb. cartons & cans. ....	22.00 @23.00	22.00 @24.00	..
1 lb. cartons .....	22.25 @24.00	24.00 @26.00	23.50 @24.00

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12112

## MEAT PRICES AT PHILADELPHIA

Prices paid for wholesale meats at the Philadelphia market on Tuesday, February 27, are shown in the following table. Prices are reported by the U. S. Department of Agriculture on a per cwt. basis.

### Locally Dressed Meats

#### FRESH BEEF CUTS:

Prime:	
Chicago style round,	
no flank	\$40.00@62.00
Full loin, 75-90 lbs.	72.00@78.00
Full loin, 90-100 lbs.	72.00@78.00
Hip round, with flank	60.00@61.00
Ribs (7 bone) 35-40	75.00@77.00
Ribs (7 bone) 30-35	75.00@77.40
Arm chuck	54.00@55.00
Plate	33.00@34.00
Brisket	43.00@44.00

#### Choice:

Chicago style round,	
no flank	58.00@61.00
Full loin, 75-90 lbs.	62.00@65.00
Full loin, 90-100 lbs.	62.00@65.00
Hip round, with flank	57.00@60.00
Ribs (7 bone) 35-40	65.00@70.00
Ribs (7 bone) 30-35	65.00@70.00
Arm chuck	54.00@55.00
Plate	33.00@34.00
Brisket	43.00@44.00

#### FRESH PORK CUTS No. 1:

Loin, 8-10 lbs.	52.00@53.00
Loin, 10-12 lbs.	52.00@53.00
Spareribs, 3/down	46.00@48.00
Skinned hams, 10-12	57.00@58.00
Skinned hams, 12-14	57.00@58.00
Semi-trimmed picnic,	
4-8 lbs.	42.00@43.00
Boston butts, 4-8 lbs.	51.00@52.00

### Western Dressed Meats

#### FRESH BEEF CARCASSES:

Steer:	
Prime, 900-700 lbs.	...
Prime, 700-800 lbs.	...
Choice, 600-700 lbs.	\$55.00@56.00
Choice, 700-800 lbs.	54.00@55.00
Good, 500-600 lbs.	52.00@53.75
Good, 600-700 lbs.	51.50@53.75
Commercial, 350-600	...
Utility, 350-600 lbs.	49.50@50.75
Cow, All Weights:	
Commercial	46.00@48.50
Utility	45.25@46.50

#### FRESH VEAL (Skin Off):

Choice, 80-110 lbs.	...
Choice, 110-150 lbs.	...
Good, 80-110 lbs.	55.00@57.00
Good, 110-150 lbs.	56.00@58.00

#### FRESH LAMB:

Choice, 35-45 lbs.	55.00@57.00
Choice, 45-55 lbs.	55.00@55.00

#### FRESH PORK CUTS:

Loin, No. 1 (blade-	
less included)	46.00@48.00
8-10 lbs.	46.00@48.00
10-12 lbs.	46.00@48.00
Boston butts, 4-8 lbs.	46.00@48.00
Regular picnic, 4-8	...
Spareribs, 3 lbs. down	48.00@49.00

## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

#### F. O. B. CHICAGO OR CHICAGO BASIS

THURSDAY, MARCH 1, 1951

#### REGULAR HAMS

	8. P.
8-10	49½n
10-12	49½n
12-14	49½n
14-16	49½n

#### BOILING HAMS

	8. P.
16-18	48n
18-20	45½n
20-22	45½n

#### SKINNED HAMS

	8. P.
10-12	51 6/32½ 51 6/32½n
12-14	51 6/32½ 51 6/32½n
14-16	50 6/32½ 50 6/32½n
16-18	48½ 6/32½ 48½ 6/32½n
18-20	48 6/32½ 48 6/32½n
20-22	47½ 6/32½ 47½ 6/32½n
22-24	45½ 6/32½ 45½n
24-26	45½ 6/32½ 45½n
26-28	44½ 6/32½ 44½ 6/32½n
28-30	44½ 6/32½ 44½ 6/32½n
30-32	44½ 6/32½ 44½ 6/32½n
32-34	44½ 6/32½ 44½ 6/32½n
34-36	44½ 6/32½ 44½ 6/32½n
36-38	44½ 6/32½ 44½ 6/32½n
38-40	44½ 6/32½ 44½ 6/32½n
40-42	44½ 6/32½ 44½ 6/32½n
42-44	44½ 6/32½ 44½ 6/32½n
44-46	44½ 6/32½ 44½ 6/32½n
46-48	44½ 6/32½ 44½ 6/32½n
48-50	44½ 6/32½ 44½ 6/32½n
50-52	44½ 6/32½ 44½ 6/32½n
52-54	44½ 6/32½ 44½ 6/32½n
54-56	44½ 6/32½ 44½ 6/32½n
56-58	44½ 6/32½ 44½ 6/32½n
58-60	44½ 6/32½ 44½ 6/32½n
60-62	44½ 6/32½ 44½ 6/32½n
62-64	44½ 6/32½ 44½ 6/32½n
64-66	44½ 6/32½ 44½ 6/32½n
66-68	44½ 6/32½ 44½ 6/32½n
68-70	44½ 6/32½ 44½ 6/32½n
70-72	44½ 6/32½ 44½ 6/32½n
72-74	44½ 6/32½ 44½ 6/32½n
74-76	44½ 6/32½ 44½ 6/32½n
76-78	44½ 6/32½ 44½ 6/32½n
78-80	44½ 6/32½ 44½ 6/32½n
80-82	44½ 6/32½ 44½ 6/32½n
82-84	44½ 6/32½ 44½ 6/32½n
84-86	44½ 6/32½ 44½ 6/32½n
86-88	44½ 6/32½ 44½ 6/32½n
88-90	44½ 6/32½ 44½ 6/32½n
90-92	44½ 6/32½ 44½ 6/32½n
92-94	44½ 6/32½ 44½ 6/32½n
94-96	44½ 6/32½ 44½ 6/32½n
96-98	44½ 6/32½ 44½ 6/32½n
98-100	44½ 6/32½ 44½ 6/32½n

#### OTHER D. S. MEATS

	8. P.
Reg. plates	17n
Clear plates	14n
Square jaws	18 6/18½ 16 6/17n
Jowl butts	15½ 6/16 15 6/15½
S. P. jowls	15½ 6/15½

#### PICNICS

	8. P.
4-6	30½@37
4-8 range	30½n
6-8	35½@36
8-10	35n
10-12	35n
12-14	35n
8/np. No. 2's	35n
inc.	35

#### BELLIES

	8. P.
6-8	34 6/35 35½@36½n
8-10	34 6/35 35½@36½n
10-12	33 6/35 34½@36½n
12-14	31½ 6/31½ 35½@36½n
14-16	29½ 6/29½ 30n
16-18	24½ 6/25½ 26½@27n
18-20	24½ 6/25½ 26½@27½n

#### GR. ANN. BELLIES

	8. P.
18-20	22½@23 23½
20-25	22½@23 23½
25-30	21½@22 23
30-35	20 21½@22
35-40	19½ 21 6/21½
40-50	18½ 20½@21

#### FAT BACKS

	8. P.
6-8	13½n
8-10	14½n
10-12	14½n
12-14	14½n
14-16	15n
16-18	16½@16½n
18-20	16½@16½n
20-25	16½@16½n

## THE FOWLER CASING CO. LTD.

For 30 Years the Largest Independent Distributors of  
QUALITY AMERICAN HOG CASINGS

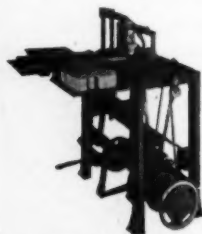
In Great Britain

8 MIDDLE ST., WEST SMITHFIELD, LONDON E. C. 1, ENGLAND  
(Cables: Effseaco, London)

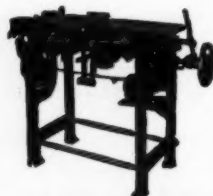
## If you package LARD or SHORTENING

You will be glad to know that PETERS Carton Packaging Machines are available to help you do a better job in your Lard and Shortening Department, by increasing production and reducing packaging costs at the same time.

Write us today! Send us samples of the cartons you are now using. We will be pleased to make recommendations for your specific requirements.



PETERS JUNIOR CARTON FORMING AND CLOSING MACHINE sets up 35-40 cartons per minute, requiring only one operator. Can be made adjustable to set up several carton sizes.



PETERS JUNIOR CARTON FOLDING AND CLOSING MACHINE closes 35-40 cartons per minute, requiring only one operator. Can be made adjustable to close several carton sizes.

**PETERS MACHINERY CO.**  
4700 Ravenswood Ave. Chicago 40, Ill.

### LARD FUTURES PRICES

MONDAY, FEBRUARY 26, 1951

	Open	High	Low	Close
Mar.	19.30	19.37½	19.30	19.30
May	19.60	19.60	19.55	19.60
July	19.65	19.70	19.60	19.62½
Sept.	19.80	19.85	19.80	19.85½
Oct.	19.40	19.45	19.40	19.45½

Sales: 2,280,000 lbs.

Open interest at close Fri., Feb. 23rd: Mar. 219, May 350, July 248, Sept. 168, Oct. 13; at close Sat., Feb. 24th: Mar. 216, May 362, July 240, Sept. 172 and Oct. 19 lots.

TUESDAY, FEBRUARY 27, 1951

	Mar.	High	Low	Close
Mar.	19.27½	19.30	19.12½	19.15½
May	19.50	19.57½	19.40	19.45½
July	19.57½	19.65	19.45	19.45½
Sept.	19.70	19.80	19.67½	19.70
Oct.	19.30	19.30	19.20	19.20n

Sales: 4,520,000 lbs.

Open interest at close Mon., Feb. 26th: Mar. 217, May 360, July 248, Sept. 172 and Oct. 24 lots.

WEDNESDAY, FEBRUARY 28, 1951

	Mar.	High	Low	Close
Mar.	19.00	19.10	18.62½	18.80n
May	19.15	19.20	18.85	18.92½
July	19.20	19.22½	18.90	18.90n
Sept.	19.40	19.42½	19.17½	19.17½n
Oct.	18.67½	18.80	18.67½	18.85n

Sales: 9,840,000 lbs.

Open interest at close Tues., Feb. 27th: Mar. 217, May 367, July 243, Sept. 166 and Oct. 35 lots.

THURSDAY, MARCH 1, 1951

	Mar.	High	Low	Close
Mar.	18.80	18.85	18.70	18.77½n
May	18.85	19.00	18.70	18.77½n
July	18.87½	19.00	18.75	18.80
Sept.	19.05	19.12½	18.82½	18.90n
Oct.	18.85	18.85	18.55	18.55

Sales: 9,440,000 lbs.

Open interest at close Wed., Feb. 28th: Mar. 228, May 373, July 262, Sept. 182 and Oct. 36 lots.

FRIDAY, MARCH 2, 1951

	Mar.	High	Low	Close
Mar.	18.60	18.82	18.55	18.82
May	18.67	18.97	18.57	18.92
July	18.75	18.95	18.65	18.95n
Sept.	18.80	19.00	18.62	19.00
Oct.	18.42	18.45	18.37	18.45n
Nov.	18.10	...	...	18.10

Sales: About 8,000,000 lbs.

Open interest at close Thurs., Mar. 1st: Mar. 240, May 357, July 287, Sept. 187 and Oct. 41 lots.

a—asked. b—bid. n—nominal.

### U. S. FAT IMPORTS

Total 1950 imports of specified fats and oils were:

	1950	1949
Babassu kernels,		
lbs.	32,811,000	46,591,000
Babassu oil,		
lbs.	18,220,000	3,565,000
Castor beans,		
lbs.	262,227,000	289,936,000
Castor oil,		
lbs.	46,590,000	10,618,000
Lined oil,		
lbs.	60,000,000	1,317,000
Copra, short		
tons	465,128	428,230
Cocunut oil,		
lbs.	137,744,000	107,860,000
Official oil,		
lbs.	13,373,000	8,940,000
Olive oil,		
edible, lbs.	79,288,000	29,048,000
inedible, lbs.	8,764,000	3,124,000
Palm oil, lbs.	56,400,000	82,340,000
Sesame seed,		
lbs.	20,646,000	10,818,000
Ten seed oil,		
lbs.	77,000	141,000
Tucum kernels,		
lbs.	15,919,000	30,183,000
Tung oil, lbs.	112,484,000	64,968,000
Sesame oil,		
edible, lbs.	248,000	255,000
Rapeseed oil, de-		
natured, lbs.	4,269,000	3,905,000
Herring oil,		
lbs.	8,140,000	16,210,000
All others		
lbs.	80,115,000	35,797,000
Total as oil,		
lbs.	1,307,098,000	1,079,474,000

### PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.	
Chicago	\$21.50
Refined lard, 50-lb. cartons,	
f.o.b. Chicago	21.75
Kettle rend., tierces, f.o.b.	
Chicago	22.50
Leaf, kettle rend., tierces,	
f.o.b. Chicago	22.50
Lard flakes	26.00
Neutral, tierces, f.o.b. Chicago	23.75
Standard Shortening *N. & S.	32.00
Hydrogenated Shortening	
N. & S.	33.75

\*Delivered.

### WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
Feb. 24	19.52n	18.25n	17.75n
Feb. 26	19.30n	18.25n	17.75n
Feb. 27	19.15n	18.25n	17.75n
Feb. 28	18.80n	18.80n	17.50n
Mar. 1	18.77n	18.00n	17.50n
Mar. 2	18.82n	18.00n	17.50n

a—asked. b—bid. n—nominal.



ice

S. P.  
@37n  
@38n  
35n  
35n  
35n

Cured  
@30 1/2 n  
@36 1/2 n  
@36 1/2 n  
30n  
@27 n  
@26 1/2 n

D. S.  
ELLIES  
Clear  
23 1/2  
23 1/2  
23  
@22  
@21 1/4  
@21

Cured  
13 1/2  
14 1/2  
15 1/2  
15 1/2  
16  
@16 1/2  
@16 1/2  
@16 1/2

TS

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1949

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,968,000

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,210,000

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,474,000

,821.50

, 21.75

, 22.50

, 22.50

, 26.00

, 23.75

, 32.00

, 33.75

S

Raw

Leaf

17.75n

17.75n

17.75n

17.50n

17.50n

17.50n

17.50n

17.50n

17.50n

17.50n

SALES

TURNOVER

PROFITS

NO MATTER HOW GOOD  
THE PRODUCT—IT'S GOT  
TO HAVE *SHELF APPEAL*



FOR fifty years, Heekin artists, lithographers and package designers have excelled in colorful metal packaging creations...each one an individual achievement in finer, lasting reproduction. Your product will look better...sell better...in a Heekin Lithographed Can. Let Heekin serve your metal packaging needs.

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1951



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THE HEEKIN CAN CO., CINCINNATI 2, OHIO

PLANTS AT CINCINNATI AND NOWHOOD, OHIO; CHESTNUT HILL, TENNESSEE AND SPRINGDALE, ARKANSAS

**SPECIAL...  
NOW IN STOCK!**

**Stainless Steel  
MEAT OR UTILITY TRUCK**

(With Or Without Casters)

**For Immediate Shipment  
(Subject to Prior Sale)**

- 16 Gauge Stainless Steel (No. 2 Dull Finish)
- Heavily Built — All Welded Construction
- 29 Gallon Capacity
- 1 1/2" Sanitary Bathtub Edge
- Meets All Sanitation Requirements
- Handles at Each End



INSIDE DIM.  
28" L x 18 3/4" W  
x 14" D

**\$8000**

Complete with  
Four 3" Rubber Tired  
Swivel Casters  
OUTSIDE DIM.  
31" L x 21 3/8" W x 19 5/8" H

**LIMITED  
OFFER**  
Present Stock  
Only



**\$6150**

Complete with  
Two Stainless Steel  
Wearing Strips  
OUTSIDE DIM.  
31" L x 21 3/8" W x 14 1/4" H



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is equipped to supply your stainless steel equipment needs, whether standard items or specially fabricated.

**ST. JOHN & CO.**

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Chicago 36, Illinois

# Get the Profit out of By-Products



## with a WILLIAMS GRINDER

5 SIZES...CAPACITIES FROM 800 LBS. TO 20 TONS HOURLY

Your best assurance of uniformly ground tankage and cracklings and fish scrap... with a minimum of oversize bone or other particles. Gives superior results on materials having high grease content! Frames of all Williams Grinders are heavy duty grey iron... direct motor drive or V-Belt. All include metal traps and special features to minimize maintenance costs. For complete "Packaged" Grinding and screening plants Williams offers Grinder, Bucket Elevator, and Vibrating Screen coordinated to deliver a uniformly ground product... ready for sacking.

**WILLIAMS PATENT CRUSHER & PULVERIZER CO.**  
2708 N. 9TH ST. ST. LOUIS 6, MO.

### WILLIAMS ALSO MAKES

Vibrating screens; crushers for bones, carcasses, and entrails; complete packaged by-product grinding plants.

**WILLIAMS**  
CRUSHERS GRINDERS SHREDDERS

WC48-113

## MARKET PRICES NEW YORK

### WHOLESALE FRESH MEATS CARCASS BEEF (L.C.I. prices)

	Feb. 28, 1961
Prime, 800 lbs./down	57 @59
Choice, 800 lbs./down	53 1/2 @57
Good	52 @54
Cow, utility and commercial	44 @48

### BEEF CUTS (L.C.I. prices)

Prime:	
Hinds and ribs	65 @70
Rounds, N.Y. flank off	58 @62
Hips, full	66 @72
Top sirloins	68 @74
Short loins, untrimmed	85 @92
Chucks, 30/40 lbs.	75 @84
Chucks, non-kosher	53 1/2 @55
Briskets	46 @50
Flanks	28 @29
Choice:	
Hinds and ribs	60 @65
Rounds, N.Y. flank off	58 @61
Hips, full	66 @68
Top sirloins	66 @70
Short loins, untrimmed	70 @80
Chucks, non-kosher	53 @54
Ribs, 30/40 lbs.	68 @72
Briskets	46 @50
Flanks	28 @29

### FRESH PORK CUTS (L.C.I. prices)

Hams, skinned, 14/down	53 @55
Picnics, 4/8 lbs.	37 1/2 @38
Bellies, sq. cut, seedless	35 @36
8/12 lbs.	35 @36
Pork loins, 12/down	47 @50
Boston butts, 4/8 lbs.	45 @48
Spareribs, 3/down	41 @44
Pork trim., regular	29 @30
Pork trim., spec. 85%	49 @51
Hams, regular, 14/down	56 @57
Hams, skinned, 14/down	56 @59
Skinned shoulders, 12/down	42 @43
Picnics, 4/8 lbs.	39 @43
Pork loins, 12/down	48 @53
Boston butts, 4/8 lbs.	48 @52
Spareribs, 3/down	44 @45
Pork trim., regular	25 @30

### FANCY MEATS (L.C.I. prices)

Veal breeds, under 6 oz.	80
6 to 12 oz.	1.00
12 oz. up	1.25
Beef kidneys	28
Beef livers, selected	80
Beef livers, selected, kosher	1.00
Oxtails, over 1/2 lb.	28
Lamb fries	65

### WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, FEBRUARY 27, 1961  
All quotations in dollars per cwt.

#### BEEF:

##### STEER:

Prime:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	57.00-59.00
700-800 lbs.	57.00-59.00
Choice:	
350-500 lbs.	None
500-600 lbs.	53.50-57.00
600-700 lbs.	53.50-57.00
700-800 lbs.	53.50-57.00
Good:	
350-500 lbs.	None
500-600 lbs.	52.00-54.00
600-700 lbs.	52.00-54.00
Commercial:	
350-600 lbs.	None
600-700 lbs.	None

##### COW:

Commercial, all wts.	44.00-48.00
Utility, all wts.	44.00-47.00

##### VEAL—SKIN OFF:

Choice:	
80-110 lbs.	56.00-58.00
110-150 lbs.	56.00-58.00
Good:	
50-80 lbs.	None
80-110 lbs.	52.00-55.00
110-150 lbs.	52.00-55.00

### DRESSED HOGS (L.C.I. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	34 1/2 @35 1/2
137 to 153 lbs.	34 1/2 @35 1/2
154 to 171 lbs.	34 1/2 @35 1/2
172 to 188 lbs.	34 1/2 @35 1/2

### LAMBS (L.C.I. prices)

Choice lambs	55 @68
Good lambs	54 @67
Legs, gd. and ch.	60 @70
Head-and-shoulders, gd. and ch.	63 @72
Loins, gd. and ch.	65 @72

### MUTTON (L.C.I. prices)

Good, under 70 lbs.	Western
Comm., under 70 lbs.	
Utility, under 70 lbs.	

### VEAL—SKIN OFF (L.C.I. prices)

Choice carcass	56 @58
Good carcass	52 @55
Commercial carcass	45 @52
Utility	43 @46

### BUTCHERS' FAT (L.C.I. prices)

Shop fat	7%
Breast fat	10%
Edible suet	10%
Inedible suet	10%

### LIVESTOCK SUPPLY SOURCES

Percentages of livestock slaughtered during January 1951, bought at stockyards and direct were reported by the USDA as follows:

	Jan. 1951	Dec. 1950	Jan. 1950
	Per-	Per-	Per-
	cent	cent	cent
Cattle—			
Stockyards	72.3	74.7	75.2
Other	27.7	25.3	24.8
Calves—			
Stockyards	50.9	54.4	55.9
Other	49.1	45.6	44.1
Hogs—			
Stockyards	38.2	37.5	38.2
Other	61.8	62.5	61.8
Sheep and lambs—			
Stockyards	51.2	52.7	61.9
Other	48.8	47.3	38.1

### WESTERN DRESSED MEATS AT NEW YORK

Commercial:

50-80 lbs.	45.00-50.00
80-110 lbs.	46.00-52.00
110-150 lbs.	46.00-52.00
Utility, all wts.	43.00-46.00

#### CALF—SKIN OFF:

No quotations.

#### LAMB:

Choice:	
30-40 lbs.	56.00-58.00
40-45 lbs.	55.00-57.00
45-50 lbs.	53.00-55.00
50-60 lbs.	50.00-52.00
Good:	
30-40 lbs.	55.00-58.00
40-45 lbs.	54.00-56.00
45-50 lbs.	52.00-54.00
50-60 lbs.	49.00-51.00
Commercial, all wts.	49.00-53.00

Good:	
30-40 lbs.	55.00-58.00
40-45 lbs.	54.00-56.00
45-50 lbs.	52.00-54.00
50-60 lbs.	49.00-51.00
Commercial, all wts.	49.00-53.00

#### MUTTON (EWE) 70 Lbs. Down:

Good	None
Commercial	None

#### POKE CUTS—CHOICE:

LOINS (Bladeless Incl.):	
8-10 lbs.	47.00-50.00
10-12 lbs.	47.00-50.00
12-16 lbs.	45.00-49.00

#### BUTTS, BOSTON STYLE:

4-8 lbs.	45.00-48.00
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#### HAMS, SKINNED:

10-14 lbs.	53.00-55.00
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#### SPARERIBS:

3 lbs. down	41.00-43.00
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# BY-PRODUCTS....FATS AND OILS

## TALLOW AND GREASES

Thursday, March 1, 1951

The tallow and grease market was unsettled this week. Rumors and speculation as to the ultimate action of price regulation authorities kept producers and traders well supplied with conversation which was extensive in time consumption but did not promote much business activity.

Trading in a limited way on the basis of "sellers ceilings day of shipment" was done early in the week as soapers and other consumer buyers continued to take light offerings. Most producers with "good" ceilings, who had materials, were content to sell on this basis. However, a considerable number were in a sold up position.

Industry consultants, who have been assisting in developing the price control structure of the dollars-and-cents ceilings, are reported to have finished with their sessions in Washington. It is expected that announcement of the new ceilings will be made in a matter of days.

With widespread rumors that tallow and grease prices may be rolled back, with some reports persisting that the new ceilings may be 16 to 16½¢ fancy basis, Chicago, a considerable volume of trade developed on "sellers ceilings" on Wednesday. Late Wednesday large soapers withdrew from the market and other consumers followed. On Thursday there was scattered trading, and this also at "sellers ceilings" with buyers placing a top limit on purchases of 18 to 18½¢ fancy tallow. This placed buying on a selective basis.

**TALLOW:** Thursday's quotations (carlots delivered usual consuming points) were: Edible tallow, 18@18½¢; fancy, 17½@18½¢; choice, 17½@18½¢; prime, 17@18¢; special, 16½@17½¢; No. 1, 16@16½¢; No. 3, 15½@16½¢; No. 2, 15½@15½¢.

**GREASES:** Thursday's quotations were: Choice white grease, 16½@18¢;

A-white, 16½@17¢; B-white, 16¼@16½¢; yellow, 15½@16½¢; house, 15½@15½¢; brown, 14½@15½¢; and brown (25 acid), 15@15½¢.

## BY-PRODUCTS MARKETS

(Chicago, Thursday, March 1, 1951)

### Blood

Unit Ammonia  
Unground, per unit of ammonia.....\*\$9.25@9.50

### Digester Feed Tankage Materials

Wet rendered, unground, loose .....\*\$9.75n  
Low test .....\*9.50  
High test .....3.75  
Liquid stick tank cars .....3.75

### Packinghouse Feeds

Carlots, per ton  
50% meat and bone scraps, bagged.....\$120.00  
50% meat and bone scraps, bulk.....117.50  
55% meat scraps, bulk.....120.00  
60% digester tankage, bagged.....125.00  
60% digester tankage, bulk.....125.00  
80% blood meal, bagged.....165.00  
65% special steamed bone meal, bagged.. 85.00

### Fertilizer Materials

High grade tankage, ground, per unit ammonia .....\$7.50  
Hoof meal, per unit ammonia.....7.50

### Dry Rendered Tankage

Per unit Protein  
Cake .....\*\$1.95@2.05  
Expeller .....\*1.95@2.05

### Gelatine and Glue Stocks

Calf trimmings (limed) .....\$2.50  
Hide trimmings (green, salted).....1.75@2.00  
Cattle jaws, skulls and knuckles, per ton 65.00  
Pig skin scraps and trimmings, per lb... 9½

### Animal Hair

Winter coil dried, per ton.....\$105.00@110.00  
Summer coil dried, per ton.....\$85.00@90.00  
Cattle switches, per piece.....7  
Winter processed, gray, lb.....13½@14  
Summer processed, gray, lb.....9@10

n—nominal.  
\*Quoted delivered basis.

## EASTERN BY-PRODUCTS MARKET

New York, March 1, 1951

Dried blood was quoted Thursday at \$9@9.50 per unit of ammonia. Low test wet rendered tankage moved at \$9.50

## VEGETABLE OILS

Wednesday, February 28, 1951

Trading in vegetable oils quickened a little on Tuesday of this week but then returned to the rather dull state which had existed earlier. During the flurry sellers increased their offerings in line with weakness in summer soybean oil and new crop cotton oil futures.

Early in the week there were few offerings and little interest from buyers. Refiners were looking for spot through May soybean oil but sellers were offering the deferred months. A little March, April and May soybean oil sold at the ceiling, time of shipment. Crude peanut oil was reported to have sold at 26½¢ in the Southeast for March-April and at 26½¢ in Texas. Some cottonseed oil was reported in the Valley at the ceiling and March through September corn oil traded on a coupled basis at the ceiling.

Midweek brought reports of scattered sales of soybean oil for March through June with July-September coupled at 20¼¢. Corn oil sold at 24¼¢, or ceiling time of shipment. Peanut oil traded at 27¢ in the Southeast and 26½¢ in Texas.

**CORN OIL:** The market stuck close to the ceiling of 24¼¢ but buyers were not interested in the deferred months.

**SOYBEAN OIL:** Weakness in soybean futures and in distant soybean oil futures gave this market a rather easy tone. A number of coupled sales were made at the ceiling level, including March through June and April-September. July-September oil sold at 20¼¢, or ¼¢ under the ceiling, and was offered later on the same basis. There were indications it might be bought even lower.

**PEANUT OIL:** While oil was of-

per unit of ammonia, and high test tankage sold at \$9.25. Dry rendered tankage sold at \$1.90 per protein unit.

## Kurly Kate METAL SPONGES

Designed especially for cleaning all types of meat processing equipment. Will not rust or splinter, cut the hands or injure metal or plated surfaces. Kurly Kate Metal Sponges are fast working, easy to use, and easy to keep clean. Made in STAINLESS STEEL, NICKEL, SILVER and BRONZE.

KURLY KATE CORPORATION  
2215 S MICHIGAN AVE. CHICAGO 16 ILL

**GUARANTEE**  
Send for a trial order  
Satisfaction fully guaranteed



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JOBBER OR WRITE DIRECT



fered at 27c in the Southeast and 26½c in Texas, it traded fractionally under these levels and firm bids might have brought out more.

**COCONUT OIL:** This market was relatively unchanged. The quotation was 21¼ @ 21½c nominal, Pacific Coast.

**COTTONSEED OIL:** Ceiling prices prevailed across the Belt with Valley and Southeast at 23¼c and Texas at 23½c. Cottonseed oil futures quotations at New York were as follows:

MONDAY, FEBRUARY 26, 1951					
	Open	High	Low	Close	Pr. Close
Mar. ....	26.40	26.40	26.40	*22.75	*26.40
May ....	26.40	26.40	26.40	*26.40	*26.40
July ....	26.40	26.40	26.40	*26.40	*26.40
Sept. ....	25.36	25.30	25.15	25.15	25.55
Oct. ....	*23.90	24.00	23.40	*23.45	24.35
Dec. ....	*23.15	23.12	22.65	*22.77	23.60
Jan. ....	*22.75			*22.75	*23.00

Total sales: 123 lots.

TUESDAY, FEBRUARY 27, 1951					
Mar. ....	26.40	26.40	26.40	26.40	22.75
May ....	*26.40	26.40	26.40	*26.40	*26.40
July ....	*26.40	26.40	26.40	*26.40	*26.40
Sept. ....	25.10	25.15	24.40	24.60	25.15
Oct. ....	*23.40	23.40	22.40	*22.50	*23.45
Dec. ....	22.80	22.80	22.00	*22.00	*22.77
Jan. ....	*22.75			*22.10	*22.75

Total sales: 212 lots.

WEDNESDAY, FEBRUARY 28, 1951					
Mar. ....	26.40	26.40	26.40	*26.40	*26.40
May ....	26.40	26.40	26.40	*26.40	*26.40
July ....	*26.40	26.40	26.40	*26.40	*26.40
Sept. ....	24.56	24.60	24.45	24.48	24.60
Oct. ....	22.59	22.62	22.45	22.48	22.50
Dec. ....	22.10	22.15	21.70	21.70	22.00
Jan. ....	*22.10			*21.60	*22.10

Total sales: 353 lots.

THURSDAY, MARCH 1, 1951					
Mar. ....	26.40	26.40	26.40	*26.40	*26.40
May ....	26.40	26.40	26.40	*26.40	*26.40
July ....	26.40	26.40	26.30	26.32	26.40
Sept. ....	24.44	24.70	24.30	24.30	24.48
Oct. ....	22.47	22.70	22.25	22.35	22.48
Dec. ....	*21.70	21.95	21.45	*21.50	21.70
Jan. ....	*21.60			*21.20	*21.60

Total sales: 607 lots.

\*Bid.

## World Production of Fats And Oils Sets New Record

World production of edible fats and oils reached a new postwar peak in 1950, exceeding 1949 by 2 per cent and prewar by 4 per cent, according to the annual report by the Office of Foreign Agricultural Relations. However, on a per capita basis, this output was below prewar due to the increase in population during the same year. Price rises since June have aggravated the problem of procurement in dollar areas by countries which are short of dollars.

## Tallow Imports Prohibited

Tallow imports by Venezuela will not be permitted until soap makers have purchased the 1,320,000 lbs. of tallow that have been held by the Banco Agricola y Pecuario for over a year, according to the Office of Foreign Agricultural Relations. The agreement between the Bank and the soap industry calls for 20.4 to 24.5 cents per lb. to be paid for the tallow.

## EDIBLE OIL SHIPMENTS

Shortening and edible oils shipments totaled 334,351,000 lbs. in January, according to the Institute of Shortening and Edible Oils, Inc. This amount compared with 243,216,000 lbs. in December, 1950 and 288,616,000 lbs. in November, 1950. Of total January

shipments, shortening accounted for 49.9 per cent; edible oil, 48.7 per cent; shipments to government agencies, .5 per cent, and shipments for commercial export, .9 per cent.

## French Oil Supply Critical

France may purchase at least part of her required vegetable oilseeds in 1951 from the United States due to the difficult supply position that country now faces. The general belief is that if France is able to make some purchases in the United States, peanut prices in French West Africa, which are extremely high, will drop to the level of world prices. French oil stocks are now very low, and stricter controls as regards both marketing and prices may be imposed. Domestic oilseed output dropped 16 per cent in 1950.

## VEGETABLE OILS

Wednesday, February 28, 1951

Crude cottonseed oil, earloads f.o.b. mills	
Valley .....	23¼*
Southeast .....	23¼*
Texas .....	24½*
Corn oil in tanks, f.o.b. mills .....	24½*
Soybean oil, Decatur .....	26½*
Peanut oil, f.o.b. Southern Mills .....	26½*
Cocunut oil, Pacific Coast .....	21½ @ 21½ n
Cottonseed foots .....	66½ @ 67½
Midwest and West Coast .....	66½ @ 67½
East .....	66½ @ 67½

\*Ceiling price, n—nominal.

## OLEOMARGARINE

Wednesday, February 28, 1951

White domestic vegetable .....	35
White animal fat .....	36
Milk churned pastry .....	31 @ 32
Water churned pastry .....	30 @ 31

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# HIDES AND SKINS

**NPA Order M-35 ends freeze of February hides—Order sets up allocation plan on basis of 1950 wettings—Market remains inactive, and no action anticipated until dollars-and-cents ceilings are announced.**

## CHICAGO

**PACKER HIDES:** The first of the long awaited orders relating to the trading of hides was issued from Washington on Thursday of this week. It dealt with the allocation of hides and, in effect, ends the freeze which prohibited the sale or shipment of February hides. It is doubtful, however, if this order will, in itself, be sufficient to result in any trading and it appears that until dollars-and-cents ceilings have been issued the packer hide market will remain inactive.

The purpose of the order is to provide equitable distribution of cattle-hides, calfskins and kips. It covers all transactions, even interplant transfers, with the exception of certain collector trades and trades of small lots (less than 100 for month), but not going to contractors or tanners.

The basis of the allocation order is the individual tanner's wettings for the year 1950. The order will attempt to regulate the flow of hides so that each tanner will get the same proportion of the 1951 total hides as he got in 1950. The tanner will be issued a permit and all his purchases will be charged to this permit. No trading can be done without permits, except as explained above. In some cases where inventories are too high or where the finished product is moving in directions not approved by defense authorities, this permit could be suspended.

The order attempts to keep the flow of hides in the same channels; that is, if the tanner formerly filled most of his requirements in the small packer market, it directs him to follow the same pattern. Authorized contractors will contract with the same tanners in the same proportion as in the most recent period before the order became effective.

Applications for the purchase of domestic hides or skins must be filed with NPA on or before March 10, 1951 and before the 10th day of each succeeding month. All purchases must be reported to the NPA within 10 days after the expiration of the permit. In this regard it is thought that the first allocation will be based on the forms recently completed in which the tanners reported their 1950 wettings.

Under the order producers or collectors are not allowed to cut off the bellies or shoulders of untanned cattle-hides unless the purchaser is specifically authorized by NPA to buy hides with such portions cut off.

Complete records of all transactions involving hides must be kept for a

minimum of two years. Penalties for violation could include both fines and imprisonment.

The industry is now awaiting a dollars-and-cents ceiling list and when this is issued the way will have been cleared for a resumption of trading. Some think this order will follow within a week. There is also a possibility that contracts made before the original freeze order will, contrary to the original order, be allowed to stand as made until completed.

**OUTSIDE SMALL PACKER—WEST COAST:** Please refer to "Packer Hides" for discussion of allocation order. This order applies to small packers as well as the larger packer market.

As limited as activity has been in recent weeks, it was even more so this week as the odds and ends in January hides, the only ones that could be sold, had for the most part been moved. This left packers with their February holdings, which were frozen, and with no alternative but to wait for orders and price ceilings that would enable them to enter the market again.

It was reported that most packers' kill during February was below average, so generally speaking, inventories

## NPA Issues Hide and Skin Allocation Order

The National Production Authority issued NPA Order M-35 on Wednesday, February 28, superseding an earlier order of the same number, which provides for the allocation of cattle-hides, calfskins and kipskins.

NPA explained that the normal business transactions between collectors and producers will not be affected by the order. Other classes of purchasers, however, except tanners and contractors, cannot buy hides from any source in quantities greater than 100 in any calendar month, unless they possess an authorization from the National Production Authority, either an authorization form or an export license.

had not reached a burdensome point; however, some operators were definitely anxious and were agitating for legislation which would allow them to cut their inventories.

**SHEEPSKINS:** There were indications that the government was aware of part of the problems in this market. A meeting was called in Washington this week for the announced purpose of setting a dollars-and-cents ceiling on pickled skins. Some were of the opinion that during the meeting the problems of shearlings would also be given some consideration.

With this exception the market was

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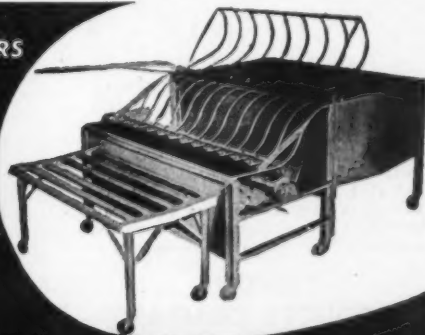
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about the same as last week, although amendment No. 2, which was issued this week, raised the possibility of a revision of some price ceilings. Amendment 2 stated that in fixing a price ceiling at least 10 per cent of the volume of trade must have moved at that price. This precludes the use of some small isolated sale as basis for an individual packer's ceiling, and should result in a more uniform price pattern. Shortly after this amendment was issued its effective date was extended, so the effect of this order was not immediately apparent.

As for any trading, a few No. 1 shearlings were sold at \$6, but that was about the extent of the action. Clips were being pulled, and No. 2's and 3's were so scarce that they were not a market factor. Supplies of all types were seasonally light.

### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended February 24, 1951, were 5,402,000 lbs.; previous week, 4,523,000 lbs.; same week 1950, 5,642,000 lbs.; 1951 to date, 49,503,000 lbs.; corresponding period 1950, 47,144,000 lbs.

Shipments for the week ended February 24 totaled 4,362,000 lbs.; previous week, 3,513,000 lbs.; corresponding week 1950, 4,564,000 lbs.; 1951 to date, 44,198,000 lbs.; corresponding period during 1950, 37,244,000 lbs.

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# WEEK'S CLOSING MARKETS

## CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week
	Week ended Feb. 27, 1951	Previous Week	
Nat. str.	33 1/2 @ 37 1/2 n	33 1/2 @ 37 1/2 n	19 @ 20 1/2
Hvy. Texas str.	31	31	17 1/2
Hvy. butt.	31 n	31 n	17 1/2
brand'd str.	30 1/2 n	30 1/2 n	17
Hvy. Col. str.	31 n	31 n	17 1/2
Ex. light Tex. str.	37 1/2 n	37 1/2 n	23
Brand'd cows	34 @ 34 1/2 n	34 @ 34 1/2 n	19
Hly. nat. cows	34 1/2 @ 35 n	34 1/2 @ 35 n	19 1/2 @ 20 1/2
Lt. nat. cows	37 @ 38 n	37 @ 38 n	23 1/2 @ 25
Nat. bulls	24 @ 24 1/2 n	24 @ 24 1/2 n	16 1/2
Brand'd bulls	23 @ 23 1/2 n	23 @ 23 1/2 n	15
Calfskins	77 1/2 @ 82 1/2 n	77 1/2 @ 82 1/2 n	65 @ 66
Nor. kips	60 n	60 n	45
Kips	57 1/2 n	57 1/2 n	42 1/2

### CITY AND OUTSIDE SMALL PACKERS

41-42 lb. av.	35 @ 37 n	35 @ 37 n	23 @ 23 1/2
50-52 lb. av.	33 @ 35 n	33 @ 35 n	20
63-65 lb. av.	30 @ 32 n	30 @ 32 n	16 1/2 @ 17
Nat. bulls	19 n	19 n	13 @ 14
Nat. cows	60 @ 65 n	60 @ 65 n	40 @ 45 n
Kips	45 n	45 n	30 @ 35 n
Slunks, reg.	3.00 n	3.00 n	2.50 @ 3.00
Slunks, hris.	75 n	75 n	75 @ 1.00

All packer hides and all calf and kipkins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; slunks quoted flat.

### COUNTRY HIDES

All weights	28 @ 30 n	28 @ 30 n	17 1/2 @ 18
50-52 lb.	14 @ 15 n	14 @ 15 n	10 @ 11
Bulls	36 @ 38 n	36 @ 38 n	24 @ 25
Calfskins	33 @ 35 n	33 @ 35 n	22 @ 23

All country hides and skins quoted on flat trimmed basis.

### SHEEPSKINS, ETC.

Phr. shearlings	6.00 n	6.00 n	2.75 @ 2.85
No. 1	52 @ 55 n	52 @ 55 n	30
Dry Pelts	15.00 @ 16.00 n	15.00 @ 16.00 n	11.00 @ 11.50
Horsehides			
untrmd.	15.00 @ 16.00 n	15.00 @ 16.00 n	11.00 @ 11.50

n—nominal.

## Further Increases in Netherlands Livestock

Netherlands cattle and hog numbers continued to increase during 1950, gaining 6 and 27 per cent, respectively, over year-earlier estimates. The Office of Foreign Agricultural Relations reports that cattle numbers totaled 2,671,000 head in December, 1950, compared with 2,517,000 head reported in the same period of the previous year. An 11 per cent increase in the number of calves under 2 years indicates a possible rise in cattle numbers for the coming year.

## FRIDAY'S CLOSINGS

### Provisions

The live hog top at Chicago was \$22.60, and the average price paid was reported at \$22. Provision prices were quoted as follows: Under 12 pork loins, 45@46 1/2; 10/14 green skinned hams, 52@53; 4/8 Boston butts, 42@43 1/2; 16/down pork shoulders, 38; 3/down spareribs, 37 1/2@39; 8/12 fat backs, 14 1/2@15 1/2; regular pork trimmings, 27@28; 18/20 DS bellies, 23 1/2; 4/6 green picnics, 37; 8/up green picnics, 35.

P.S. loose lard was quoted at 18.00 nominal and P.S. lard in tierces at 18.82 nominal.

### Cottonseed Oil

The closing futures quotations at New York were as follows: March 26.40 bid; May 26.40 bid; July 26.19-20; Sept. 24.47-45; Oct. 22.26 bid, 22.42 asked; Dec. 21.55 bid, 21.65 asked; Jan. 21.50 bid, 21.75 asked. Sales of cottonseed futures totaled 522 lots.

A total of 2,273,000 hogs estimated in December is a gain of 27 per cent over the comparable period in 1949 when 1,795,000 were recorded. Feeder hogs jumped to 1,398,000 head, compared with 962,000 recorded the year before. December, 1950, bred sow numbers rose 10 per cent above the previous year to an estimated 154,000 head, compared with 140,000 head the year before. With the larger number of bred sows, a further rise in hog production might be expected if the hog-feed ratios remain favorable.

### LIVESTOCK CAR LOADINGS

A total of 4,871 cars were loaded with livestock during the week ended February 10, 1951. This was a decrease of 2,779 from the same week in 1950, and a decrease of 2,943 cars from the corresponding week in 1949.

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# LIVESTOCK MARKETS

Weekly Review

## 1951 Prices Jump to Level \$7 to \$8 Per Cwt. Higher Than 1949

The average live weights of the 1,160,000 cattle, 433,000 calves, 6,584,000 hogs and 1,058,000 sheep and lambs slaughtered in federally inspected plants during the month of January, 1951, with comparative figures for January, 1950, were reported by the U. S. Department of Agriculture as shown in the following table:

	—January—	1951	1950
Cattle	1,022.0	903.2	
Steers*	1,037.0	1,008.5	
Heifers*	862.7	847.8	
Cows*	1,042.1	1,042.3	
Calves	185.3	186.3	
Hogs	249.9	246.7	
Sheep and lambs	160.1	160.4	

\*Also included with cattle.

Packers operating under federal inspection paid the following average prices per cwt. for livestock during the periods under comparison:

	—January—	1951	1950
Cattle	\$28.02	\$20.76	
Steers*	31.77	25.84	
Heifers*	30.14	22.19	
Cows*	22.09	15.38	
Calves	31.14	24.16	
Hogs	20.18	15.29	
Sheep and lambs	31.54	22.47	

\*Also included with cattle.

The dressing yields of the livestock slaughtered (per 100 lbs. live weight) are shown below:

	—January—	1951	1950
Cattle	54.4	54.3	
Calves	56.2	55.6	
Hogs*	75.4	76.4	
Sheep and lambs	47.6	47.6	
Lard per 100 lbs.	15.2	15.0	
Lard per animal	38.0	37.0	

\*Subtract 7.0 to obtain reported packer style average.

The average dressed weights of federally inspected slaughter were reported as follows:

	—January—	1951	1950
Cattle	556.0	539.3	
Calves	105.2	109.1	
Hogs	188.4	188.5	
Sheep and lambs	47.6	47.8	

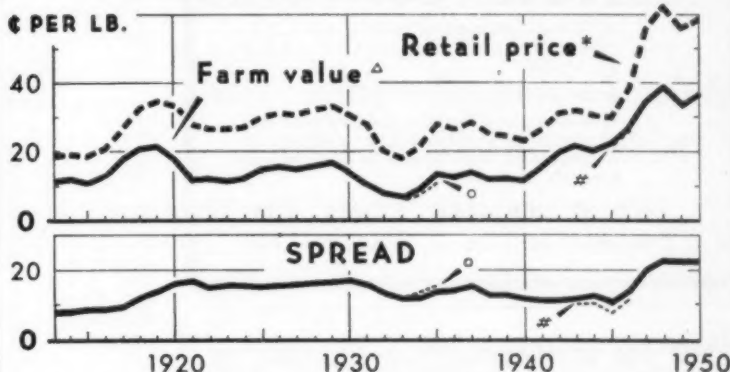
## Imports of Cattle from Canada Higher in 1950

United States imports of 460,895 cattle from Canada in 1950 were about 6 per cent above the 433,458 head in the preceding year and considerably larger than the prewar years, according to the Office of Foreign Agricultural Relations. The 1950 imports, however, were slightly below 461,679 head imported in 1948.

According to official United States trade data, 1950 imports of 179,709

cattle and calves in the 200-699 lb. weight group (probably feeders) made up about 40 per cent of the total, rising 42 per cent above 1949 and almost doubling 1948 imports. Breeding stock imports were up 6 per cent in 1950, rising to 22,610 head. Decreases occurred in all other classes during 1950, however. Imports of cattle weighing over 700 lbs. totaled 173,000, a decline of 11 per cent; imports of calves under 200 lbs. fell off 6 per cent to 38,985 head, and dairy stock imports dropped 5 per cent to 46,591 head.

## MEATS and MEAT PRODUCTS U. S. Average Values and Marketing Charges



THE MEAT MARKETING margin changed very little during 1950 since both the average retail price of meat and the farm value of live animals increased about three cents a pound over 1949, according to the Bureau of Agricultural Economics. The farmers' share of the retail meat dollar increased as a result, rising to 62.3 cents, 2.1 cents above 1949. Previously the farmers' share had declined each year since 1945, when it was affected by price controls and subsidy payments, but the share in each postwar year was considerably above the 1937-41 average of 50 cents. Since many of the marketing costs are relatively fixed over short periods of time, marketing charges tend to change more slowly and to continue a trend in one direction longer than do meat and livestock prices. They are particularly likely to be relatively stable during a period of sharply changing meat and livestock prices, such as those which occurred during the spring of 1950.

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## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, February 28, were reported by the Production and Marketing Administration as follows:

HOOGS: (Quotations based on hard hogs)

St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

### BARROWS & GILTS:

Good and Choice:

120-140 lbs. ....	\$16.75-19.25	\$15.50-19.00	\$.....	\$.....	\$.....
140-160 lbs. ....	19.00-20.75	18.75-20.00	20.25-21.00	19.50-20.50	.....
160-180 lbs. ....	20.50-21.50	19.75-21.50	20.75-21.35	20.25-21.50	.....
180-200 lbs. ....	21.25-21.50	21.25-21.60	21.25-21.50	21.25-21.65	21.50-21.75
200-220 lbs. ....	21.25-21.50	21.25-21.70	21.25-21.50	21.25-21.65	21.50-21.75
220-240 lbs. ....	21.25-21.50	21.25-21.65	21.25-21.50	21.25-21.65	21.50-21.75
240-270 lbs. ....	21.00-21.50	21.00-21.50	20.85-21.40	21.25-21.65	21.00-21.60
270-300 lbs. ....	20.75-21.15	20.75-21.25	20.50-21.00	20.75-21.25	20.85-21.10
300-330 lbs. ....	20.00-21.00	20.15-20.90	20.25-20.75	20.25-21.00	19.75-20.75
330-360 lbs. ....	19.50-20.25	19.75-20.25	20.00-20.25	20.25-21.00	19.75-20.75

Medium:

100-220 lbs. ....	19.25-21.25	19.00-20.50	20.00-21.00	19.25-21.25	.....
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### ROWS:

Good and Choice:

270-300 lbs. ....	19.25-19.50	19.25-19.50	19.50-19.75	19.00-20.50	19.00-20.25
300-330 lbs. ....	19.25-19.50	19.00-19.25	19.50-19.75	19.00-20.50	19.00-20.25
330-360 lbs. ....	19.00-19.50	19.00-19.25	19.50-19.75	19.00-20.50	19.00-20.25
360-400 lbs. ....	18.00-19.25	18.75-19.00	19.00-19.50	19.00-20.50	19.00-20.25

Good:

400-450 lbs. ....	17.50-18.75	18.25-18.75	18.75-19.25	19.00-20.50	19.00 down
450-550 lbs. ....	17.00-18.50	17.50-18.50	18.50-19.00	19.00-20.50	19.00 down

Medium:

250-550 lbs. ....	16.50-19.00	16.75-18.50	18.25-19.25	18.50-20.25	.....
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### PIGS (Slaughter):

Medium and Good:

90-120 lbs. ....	13.00-17.25	14.00-16.00	.....	.....	.....
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### SLAUGHTER CATTLE AND CALVES:

#### STEERS:

Prime:

700-900 lbs. ....	36.50-39.50	37.50-40.50	36.75-38.75	36.25-38.00	36.50-39.00
900-1100 lbs. ....	36.50-39.50	38.50-42.50	37.00-39.50	36.50-39.00	36.50-39.50
1100-1300 lbs. ....	36.50-39.50	38.75-42.50	37.00-39.50	36.50-39.00	36.50-39.50
1300-1500 lbs. ....	36.00-39.00	38.75-42.50	37.00-39.50	36.50-39.00	36.00-39.00

Choice:

700-900 lbs. ....	33.50-36.50	34.00-38.50	33.25-37.00	33.00-36.50	34.00-36.50
900-1100 lbs. ....	33.50-36.50	34.25-38.75	33.50-37.00	33.00-36.50	34.00-36.50
1100-1300 lbs. ....	33.50-36.50	34.50-38.75	33.50-37.00	33.00-36.50	34.00-36.50
1300-1500 lbs. ....	33.50-36.00	34.50-38.75	33.50-37.00	33.25-36.50	33.50-39.50

Good:

700-900 lbs. ....	31.50-33.50	32.00-34.25	31.00-33.50	31.25-33.00	31.50-34.00
900-1100 lbs. ....	31.50-33.50	32.25-34.50	31.25-33.50	31.25-33.00	31.00-34.00
1100-1300 lbs. ....	31.50-33.50	32.00-34.25	31.25-33.50	31.25-33.00	31.00-34.00

Commercial:

All wts. ....	29.00-31.50	29.50-32.00	28.25-31.25	29.25-31.25	28.50-31.50
Utility, all wts. ....	27.00-29.00	28.00-29.50	26.50-28.25	27.25-29.25	26.50-28.50

#### HEIFERS:

Prime:

600-800 lbs. ....	35.50-38.00	36.00-38.00	35.25-37.00	35.25-36.75	35.50-37.50
800-1000 lbs. ....	35.50-38.00	36.00-38.50	35.25-37.50	35.50-36.75	35.50-37.50

Choice:

600-800 lbs. ....	33.00-35.50	33.25-36.00	32.50-35.25	32.00-35.25	33.00-35.50
800-1000 lbs. ....	33.00-35.00	33.25-36.00	32.50-35.25	32.00-35.25	33.00-35.50

Good:

500-700 lbs. ....	31.00-33.00	31.00-33.25	30.00-32.75	30.00-32.00	31.00-33.00
700-900 lbs. ....	30.00-33.00	31.00-33.25	29.50-32.75	30.00-32.00	31.00-33.00

Commercial:

All wts. ....	28.00-31.00	28.50-31.00	27.00-30.00	27.50-30.00	28.00-31.00
Utility, all wts. ....	25.00-28.00	26.00-28.50	25.00-27.00	25.00-27.50	26.50-28.50

#### COWS (All Weights):

Commercial ....	24.00-27.00	25.50-27.00	25.00-27.00	24.75-26.25	24.50-26.50
Utility ....	23.00-24.00	22.50-25.75	22.25-25.00	22.50-24.75	22.00-24.50
Can. & cut. ....	16.50-23.00	19.00-22.75	18.00-22.25	19.00-22.50	19.00-22.00

#### BULLS (YRLS. EXCL.) All Weights:

Good & choice ....	28.50-29.25	28.50-29.25	28.50-29.25	27.50-29.00	27.50-29.00
Commercial ....	28.00-29.50	28.50-29.50	28.00-28.50	27.50-29.00	28.00-29.00
Utility ....	26.00-28.00	26.00-28.50	26.00-28.00	26.00-27.50	26.00-28.00
Cutter ....	23.00-26.00	24.50-26.00	22.00-26.00	24.50-26.00	23.00-26.00

#### VEALERS (All Weights):

Good & choice ....	30.00-37.00	35.00-37.00	33.00-37.00	33.00-37.00	31.00-36.00
Com. & med. ....	24.00-30.00	28.00-33.00	25.00-33.00	26.00-33.00	22.00-31.00
Cull, 75 lbs. up. ....	19.00-24.00	24.00-28.00	20.00-25.00	24.00-27.00	19.00-22.00

#### CALVES (500 Lbs. Down):

Good & choice ....	32.00-36.00	32.00-36.00	32.00-34.00	31.00-36.00	31.00-34.00
Com. & med. ....	25.00-32.00	25.00-33.00	24.00-32.00	26.00-31.00	23.00-31.00
Cull ....	20.00-25.00	21.00-25.00	19.00-24.00	23.00-26.00	20.00-23.00

### SLAUGHTER LAMBS AND SHEEP:

#### LAMBS:

Good & choice* ....	37.50-38.75	38.00-39.00	37.50-38.00	37.00-38.50	37.50-38.75
Medium & good* ....	35.00-38.00	35.00-38.50	34.50-37.25	35.75-37.00	35.50-38.00
Common ....	30.00-34.50	30.00-35.00	31.00-34.25	31.50-35.75	31.50-35.00

#### EWES (Woolled):

Good & choice* ....	20.00-23.00	22.00-24.00	23.75-24.25	21.50-23.50	21.50-23.00
Com. & med. ....	18.00-20.00	19.00-22.00	21.50-23.50	18.00-21.50	17.50-21.00

\*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

\*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.



## SLAUGHTER REPORTS

Special reports to THE NATIONAL  
PROVISIONER, showing the number  
of livestock slaughtered at 13 centers  
for the week ending February 24:

	CATTLE		
	Week Ended Feb. 24	Prev. Week 1950	Cor.
Chicago†	17,118	19,163	18,680
Kansas City†	10,439	12,847	14,956
Omaha†	16,054	18,929	21,667
E. St. Louis†	4,699	...	5,742
St. Joseph†	5,690	6,262	7,585
Sioux City†	7,004	9,432	6,176
Wichita†	1,981	2,137	2,721
New York & Jersey City†	6,671	7,825	5,873
Ola. City†	2,046	2,227	3,683
Cincinnati†	2,673	2,799	3,560
Denver†	7,763	7,297	7,059
St. Paul†	10,775	12,267	15,046
Milwaukee†	4,543	4,235	4,526
Total	97,516	105,429	117,283
	HOGS		
	Week Ended Feb. 24	Prev. Week 1950	Cor.
Chicago†	39,059	37,531	33,445
Kansas City†	11,472	9,368	13,071
Omaha†	40,875	44,000	41,662
E. St. Louis†	33,319	...	25,257
St. Joseph†	24,321	17,634	20,733
Sioux City†	34,167	34,803	33,802
Wichita†	11,612	8,539	8,171
New York & Jersey City†	33,383	36,910	35,974
Ola. City†	11,640	7,442	3,693
Cincinnati†	14,578	12,807	3,560
Denver†	14,666	11,597	10,200
St. Paul†	30,315	36,368	44,123
Milwaukee†	8,652	5,290	6,238
Total	308,050	262,298	269,028
	SHEEP		
	Week Ended Feb. 24	Prev. Week 1950	Cor.
Chicago†	1,977	4,841	6,230
Kansas City†	2,376	5,378	9,341
Omaha†	14,561	9,681	8,821
E. St. Louis†	953	...	3,729
St. Joseph†	4,516	7,829	7,738
Sioux City†	4,381	6,008	3,573
Wichita†	1,400	708	2,132
New York & Jersey City†	29,410	35,967	32,110
Ola. City†	2,029	3,161	1,769
Cincinnati†	82	87	380
Denver†	11,324	8,073	9,401
St. Paul†	1,960	3,641	4,251
Milwaukee†	330	783	622
Total	75,248	86,348	90,108

\*Cattle and calves,  
†Federally inspected slaughter, in-  
cluding directs.  
‡Stockyards sales for local slaugh-  
ter.  
§Stockyards receipts for local  
slaughter, including directs.

## BALTIMORE LIVESTOCK

Livestock prices at Balti-  
more, Md., on Thursday,  
March 1, were as follows:

CATTLE:	
Steers, gd. & ch.	\$33.50@35.75
Heifers, gd. & low ch.	31.00@33.50
Heifers, utility & com- mercial	24.00@29.00
Cows, commercial	20.00@28.50
Cows, utility	23.50@25.50
Cows, can. & ent.	20.00@23.50
Bulls, commercial	28.00@31.00
Bulls, utility	24.50@27.00
CALVES:	
Vealers, gd. & ch.	\$36.00@40.00
Calves, com. & med.	30.00@35.00
Cull	23.00@30.00
HOGS:	
Gd. & ch., 160-220	\$22.50@23.00
Sows, 400/down	17.50@19.00

## LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock  
at Los Angeles, Thursday,  
March 1, were reported as  
follows:

CATTLE:	
Cows, utility	\$25.00@27.50
Cows, can. & ent.	21.50@24.50
Bulls, com. & gd.	30.00@35.00
CALVES:	
Common & med.	\$28.00@38.00
HOGS:	
Good, 200-240	\$23.00@23.50
Sows, gd. & ch.	19.00@19.50

## CHICAGO LIVESTOCK

Supplies of livestock at the Chi-  
cago Union Stockyards for current  
and comparative periods:

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Feb. 22	1,715	329	8,980	815
Feb. 23	994	423	10,394	658
Feb. 24	80	44	2,977	1,550
Feb. 26	8,275	423	13,000	1,442
Feb. 27	6,094	433	15,218	2,414
Feb. 28	7,100	300	12,500	2,100
Mar. 1	2,600	300	9,000	1,000

\*Week so far ... 24,069 1,456 52,384 6,956  
Wk. ago. 26,265 1,748 54,348 6,221  
1950 ... 31,922 2,012 53,555 14,077  
1949 ... 31,776 2,636 48,533 12,937  
\*Including 352 cattle, 13,885 hogs  
and 1,922 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Feb. 22	1,405	17	803	323
Feb. 23	1,026	43	1,750	361
Feb. 24	292	1	190	...
Feb. 26	1,747	...	1,571	751
Feb. 27	2,279	31	1,544	832
Feb. 28	2,600	...	900	300
Mar. 1	1,400	...	800	300

FEBRUARY RECEIPTS			
	1951	1950	
Cattle	112,240	128,956	
Calves	7,390	8,410	
Hogs	260,072	256,242	
Sheep	35,738	69,554	

### FEBRUARY SHIPMENTS

	1951	1950
Cattle	36,512	45,096
Hogs	40,729	55,848
Sheep	8,445	33,704

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chi-  
cago, week ended Thursday, March 1:

	Week ended Mar. 1	Week ended Feb. 21
Packers' purch.	40,587	34,746
Shippers' purch.	6,493	5,254
Total	47,080	40,000

## CANADIAN KILL

Inspected slaughter in Can-  
ada for the week ended Feb-  
ruary 17:

CATTLE	
Wk. Ended Same Wk.	Feb. 17 Last Yr.
Western Canada	8,262 11,245
Eastern Canada	10,988 11,351
Total	19,250 22,596
HOGS	
Western Canada	32,705 34,168
Eastern Canada	55,978 51,966
Total	88,683 86,134
SHEEP	
Western Canada	1,349 2,834
Eastern Canada	970 3,046
Total	2,319 5,880

## NEW YORK RECEIPTS

Receipts of salable live-  
stock at Jersey City and 41st  
st., New York market, for  
week ended February 23:

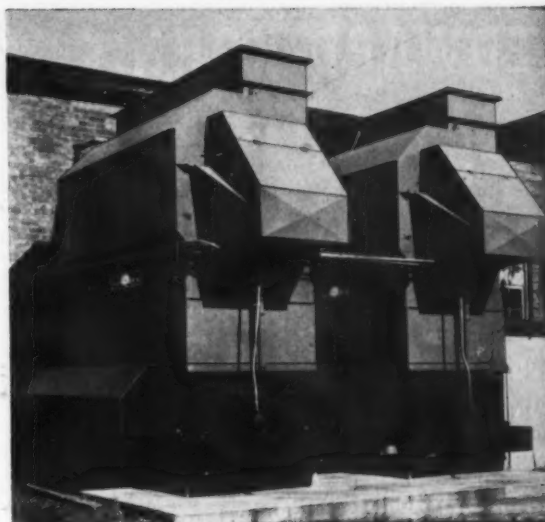
	Cattle	Calves	Hogs*	Sheep
Salable	338	694	454	2
Total (incl. directs)	3,708	2,921	16,797	21,449
Previous week:				
Salable	372	579	615	18
Total (incl. directs)	4,747	3,003	18,234	22,667

\*Including hogs at 31st street.

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast  
markets, week ending February 21:

	Cattle	Calves	Hogs	Sheep
Los Angeles	4,500	850	1,900	75
N. Portland	1,140	175	975	130
S. Francisco	500	20	825	100



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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 24, 1951, as reported to The National Provisioner:

### CHICAGO

Armour, 6,433 hogs; Swift, 2,071 hogs; Wilson, 934 hogs; Agar, 8,962 hogs; Shippers, 6,943 hogs; Others, 20,629 hogs.  
Total: 17,118 cattle; 2,072 calves; 46,002 hogs; 1,077 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,062	128	2,885	278
Cudahy	1,646	235	1,636	745
Swift	1,821	207	3,329	1,001
Wilson	521	...	185	...
Central	1,141	...	...	...
Others	2,688	...	3,487	352
Total	9,840	590	11,472	2,376

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	4,425	12,587	2,878	...
Cudahy	3,326	6,917	1,062	...
Swift	3,753	5,720	3,051	...
Wilson	1,794	3,724	585	...
Cornhusker	577	...	...	...
Eagle	36	...	...	...
Gr. Omaha	90	...	...	...
Hoffman	64	...	...	...
Rothschild	407	...	...	...
Roth	350	...	...	...
Kingdon	870	...	...	...
Merchants	48	...	...	...
Midwest	80	...	...	...
Omaha	372	...	...	...
Union	124	...	...	...
Others	...	11,090	...	...
Total	16,555	40,040	8,476	...

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	1,546	606	6,897	340
Swift	2,610	2,197	8,424	613
Hunter	543	...	5,951	...
Hell	...	...	1,052	...
Krey	...	...	7,477	...
Laclede	...	...	1,014	...
Sieloff	...	...	1,804	...
Others	1,720	...	1,996	287
Shippers	1,817	626	17,197	...
Total	8,236	3,420	52,512	1,240

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	1,823	136	8,068	3,163
Armour	1,338	119	6,560	...
Others	2,670	54	3,203	450
Total	5,831	309	17,831	3,613

Does not include 6,255 hogs and 1,353 sheep bought direct.

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,083	3	14,328	796
Cudahy	2,905	5	13,450	1,576
Swift	1,990	6	6,935	462
Others	125	...	38	...
Shippers	7,037	21	14,933	765
Total	14,099	35	49,664	3,599

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	795	147	3,828	1,400
Guggenheim	128	...	...	...
Dunn	...	...	...	...
Ostertag	27	...	...	...
Dold	88	...	883	...
Sunflower	6	...	...	...
Excel	434	...	...	...
Others	1,131	...	530	63
Total	2,609	147	4,741	1,463

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	645	52	1,763	446
Wilson	725	59	1,602	491
Others	137	...	1,111	1
Total	1,507	111	4,476	938

Does not include 304 cattle, 124 calves, 7,164 hogs and 1,091 sheep bought direct.

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	164	...	531	...
Cudahy	211	...	115	...
Swift	97	...	42	...
Wilson	44	...	...	...
Acme	494	...	...	...
Atlas	490	...	...	...
Clougherty	39	...	189	...
Coast	31	...	...	...
Harman	224	...	...	...
Luer	...	...	213	...
Union	...	...	99	...
United	309	...	...	...
Others	2,400	295	200	...
Total	4,491	297	1,786	...

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,048	23	2,701	5,114
Swift	1,579	15	3,154	3,122
Cudahy	768	15	2,006	1,343
Wilson	737	...	...	...
Others	2,914	125	3,265	639
Total	7,006	178	11,726	10,118

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	...	...	...	09
Kahn's	...	...	856	...
Lohrey	...	...	...	...
Meyer	...	...	...	...
Schlachter	86	55	...	...
Northside	...	...	...	...
Others	2,214	809	15,915	146
Total	2,300	924	16,771	209

Does not include 487 cattle and 176 hogs bought direct.

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	496	309	1,631	870
Swift	653	391	986	1,613
Blue Bonnet	296	6	666	...
City	...	...	...	...
Rosenthal	293	...	...	10
Total	1,738	790	3,283	2,499

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	3,746	3,656	13,806	687
Bartusch	637	...	...	...
Cudahy	961	...	986	327
Rifkin	702	16	...	...
Superior	1,357	...	...	...
Swift	3,372	2,061	16,510	885
Others	2,132	3,520	11,457	678
Total	12,907	10,289	41,772	2,587

### TOTAL PACKER PURCHASES

	Week ended Feb. 24	Prev. week* Feb. 17-23	Cor. week 1950
Cattle	104,306	110,281	129,356
Hogs	302,076	248,349	299,840
Sheep	39,665	46,097	67,092

\*Does not include E. St. Louis.

## CORN BELT DIRECT TRADING

Des Moines, Ia., March 1—Prices at the ten concentration yards and 11 packing plants in Iowa, Minnesota:

Hogs, good to choice:  
160-180 lbs. .... \$18.50@21.00  
180-240 lbs. .... 20.50@21.50  
240-300 lbs. .... 20.15@21.50  
300-360 lbs. .... 19.85@21.00

Sows:  
270-300 lbs. .... \$19.25@20.25  
400-550 lbs. .... 17.75@19.25

Corn Belt hog receipts were reported as follows by the USDA:

	This week estimated	Same day last wk. actual
Feb. 23	52,000	27,000
Feb. 24	43,000	54,000
Feb. 25	46,000	54,000
Feb. 26	47,000	47,500
Feb. 28	32,000	45,500
Mar. 1	40,000	12,000

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended February 24, with comparisons:

	Cattle	Hogs	Sheep
Week to date	199,000	497,000	114,000
Previous week	204,000	508,000	128,000
Same wk. 1950	216,000	457,000	143,000
1951 to date	1,745,000	4,649,000	1,151,000
1950 to date	1,795,000	4,293,000	1,322,000

## CANADIAN STOCKS

Canadian storage stocks on February 1:

	Feb. 1* 1951	Jan. 1 1951	Feb. 1 1950
Beef	11,758,000	14,288,000	12,298,000
Veal	1,741,000	3,996,000	3,945,000
Pork	15,974,000	13,185,000	10,430,000
Mutton & Lamb	2,675,000	3,751,000	4,127,000

\*Preliminary.

## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Association)

### STEER AND HEIFER: Carcasses

Week ending Feb. 24, 1951	12,432
Week previous	10,938
Same week year ago	11,188

### COW:

Week ending Feb. 24, 1951	2,064
Week previous	1,829
Same week year ago	1,956

### BULL:

Week ending Feb. 24, 1951	711
Week previous	518
Same week year ago	874

### VEAL:

Week ending Feb. 24, 1951	12,145
Week previous	13,532
Same week year ago	10,652

### LAMB:

Week ending Feb. 24, 1951	33,499
Week previous	32,277
Same week year ago	37,459

### MUTTON:

Week ending Feb. 24, 1951	1,999
Week previous	209
Same week year ago	785

### HOG AND PIG:

Week ending Feb. 24, 1951	9,126
Week previous	7,061
Same week year ago	14,358

### PORK CUTS:

Week ending Feb. 24, 1951	1,738,515
Week previous	2,329,449
Same week year ago	1,849,639

### BEEF CUTS:

Week ending Feb. 24, 1951	63,364
Week previous	197,517
Same week year ago	114,941

### VEAL AND CALF CUTS:

Week ending Feb. 24, 1951	4,494
Week previous	2,405
Same week year ago	2,405

### LAMB AND MUTTON CUTS:

Week ending Feb. 24, 1951	4,091
Week previous	9,865
Same week year ago	9,209

### BEEF CURED:

Week ending Feb. 24, 1951	10,535
Week previous	13,548
Same week year ago	7,285

### PORK CURED AND SMOKED:

Week ending Feb. 24, 1951	608,272
Week previous	778,991
Same week year ago	728,774

### LARD AND PORK PASTES:

Week ending Feb. 24, 1951	70,774
Week previous	122,630
Same week year ago	50,532

### LOCAL SLAUGHTER

Week ending Feb. 24, 1951	4,671
Week previous	7,825
Same week year ago	5,873

### CATTLE:

Week ending Feb. 24, 1951	6,706
Week previous	8,479
Same week year ago	7,924

### HOGS:

Week ending Feb. 24, 1951	33,383
Week previous	36,010
Same week year ago	35,974

### SHEEP:

Week ending Feb. 24, 1951	29,410
Week previous	35,967
Same week year ago	32,110

### COUNTRY DRESSED MEATS

Week ending Feb. 24, 1951	7,081
Week previous	5,921
Same week year ago	8,721

### VEAL:

Week ending Feb. 24, 1951	2
Week previous	1
Same week year ago	1

### LAMB AND MUTTON:

Week ending Feb. 24, 1951	150
Week previous	223
Same week year ago	77

†Incomplete.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended February 17 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS* Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B <sup>1</sup> Dressed	LAMBS Gd. Handyweights
Toronto	\$31.50	\$39.00	\$35.10	\$36.50
Montreal	30.90	40.85	34.61	34.61
Winnipeg	31.50	36.30	35.10	33.00
Calgary	31.82	35.94	34.80	34.46
Edmonton	31.50	39.00	34.85	33.50
Lethbridge	31.00	37.00	34.95	34.00
Pr. Albert	30.60	37.00	32.60	32.60
Moose Jaw	30.25	37.50	32.85	32.85
Saskatoon	30.50	37.50	32.85	32.75
Regina	29.00	37.25	32.85	32.85
Vancouver	35.75	35.97	35.97	35.97

\*Dominion government premiums not included.



*Preferred*

**PACKAGING SERVICE**

GLASSINE • GREATERFOOT  
BACON PAK • LARD PAK • MAP PAK  
SPECIAL PAPERS  
PENNSYLVANIA CELLOPHANE

**DANIELS MANUFACTURING COMPANY**  
BIRMINGHAM, ALA.  
CELLULOSE DESIGNERS • MULTI-COLOR PRINTERS

## QUICKER PACKAGING

For fast, economical wrapping of meat products, use "Python" Brand heavy duty rubber bands. Save time, save money, wrap bundles and packages securely. Order today from

**THE BUXBAUM COMPANY** Canton 1, Ohio

## MAX J. SALZMAN SAUSAGE CASING BROKER

Tel. Sacramento 2-4800  
Cable NATSAL

2618 W. Madison St.  
Chicago 12, Ill.

## Wholesalers and Boners

## BEEF • PORK • LAMB VEAL • OFFAL

*All Inquiries Welcome*

**PHILADELPHIA BONELESS BEEF CO.**  
223 CALLOWHILL STREET, PHILADELPHIA 23, PA.  
U.S. GOVT. INSPECTION

## WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended February 24 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City...	6,671	6,796	33,383	29,410
Baltimore, Philadelphia	4,421	837	24,079	161
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, Indianapolis...	8,469	2,344	52,410	1,794
Chicago Area	19,070	6,235	72,623	7,615
St. Paul-Wisc. Group <sup>1</sup>	18,714	29,040	89,662	4,309
St. Louis Area <sup>2</sup>	7,649	4,412	59,029	2,834
Sioux City	7,297	77	35,200	5,018
Omaha	18,282	375	56,812	14,064
Kansas City	10,308	1,210	36,280	5,005
Iowa and So. Minn. <sup>3</sup>	16,374	3,679	177,376	21,263
<b>SOUTHEAST<sup>4</sup></b>	3,399	1,950	28,818	...
<b>SOUTH CENTRAL WEST<sup>5</sup></b>	12,671	2,002	53,638	10,461
<b>ROCKY MOUNTAIN<sup>6</sup></b>	7,916	276	14,224	8,527
<b>PACIFIC<sup>7</sup></b>	15,173	1,184	27,815	21,987
Grand Total	156,414	60,507	761,949	132,558
Total week ago	174,789	61,056	769,432	168,273
Total same week 1950	172,506	73,912	721,531	160,265

<sup>1</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. <sup>2</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. <sup>6</sup>Includes Denver, Colo., Ogden and Salt Lake City, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during: January 1951—Cattle, 78.5; calves, 66.7; hogs, 75.9; sheep and lambs, 84.0.

## SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended February 23:

	Cattle	Calves	Hogs
Week ending February 23	1,376	875	17,642
Week previous	1,622	836	18,390
Cor. week last year	1,548	399	15,705

The National Provisioner—March 3, 1951



# BARLIANT'S



## WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletins—Issued Regularly.

### Sausage & Smokehouse Equipment

3236—GRINDER: Globe 29504-66, with 25 HP. motor	\$1100.00
2735—GRINDER: Fleco, 32 head. (New—Never Used) with 2 HP. motor	375.00
3219—SAUSAGE STUFFER: Randall, 4002	825.00
3238—SAUSAGE COOKING TANK: 42"x6"x34"	75.00
3224—SLICER: U.A. Heavy Duty 25, with stainless steel shingling conveyor	2150.00
2493—FROZEN MEAT SLICER: Harris-Seybold, large cap., with 34" blade, reduced for quick acceptance	350.00
3234—BAND SAWS: (5) 1/2 Do-All, 1 1/2 HP. stainless tables (New—In Original Crates) Last price \$395.00, for limited time only	495.00

We are liquidating a Sausage Plant in Michigan. Some of the items available and prices are as follows:

SAUSAGE STUFFER: Boss, 4002	\$ 500.00
SAUSAGE STUFFER: Boss, 2002, like new	600.00
GRINDER: Buffalo, with new 66 BX head, with 25 HP. motor, complete with knives & plates	1200.00
MIXER: Boss 225, with 7 1/2 HP. motor	600.00
SILENT CUTTER: Boss 2800, with 30 HP. motor, 8 knives	1750.00
OVEN: Randall, gas fired, 2640, 3 yrs. old	600.00
AIR COMPRESSOR: (2) with 1 Storage Tank Complete	150.00
PUMP SCALE: Griffith & BRINE PUMP: Griffith electric, both for	275.00
MEAT TRUCK: 220, Galv., steel wheels	35.00
MEAT TRUCK: 220, Galv., steel wheels	20.00
KETTLE: Steam Jacketed, black iron, 50 gal.	50.00
MOLDS: Hot stainless steel, (25), 102 to 122 size	10.00
LOAF PANS: Weaver 25435, Aluminum 62, (50)	1.20
ELECTRIC TIME CLOCK: Simplex	125.00

### Rendering and Kill Floor

3255—DRYER: Anco, 4 1/2"x16", complete with motor & starter, recently rebuilt, with new shell, shaft, extra paddles, etc.	\$3500.00
2760—DRYER: Anco, 4 1/2", with 10 HP. motor	650.00
3282—COOKERS: (2) 5x10 Boss, jacketed heads, late style, with 25 HP. motors, available for shipment July 1951	2500.00
3041—HYDRAULIC PRESS: 150 Ton Anco, complete with hydraulic pump	1150.00
2942—BLOW TANK: Boss, 4002, complete with valves, piping, etc.	1050.00
3317—HASHER-WASHER: Dupps, 30"x12" cyl., 15 HP. motor, used, 1 year old	2250.00
2559—HASHER-WASHER: Combination, Globe, 30"x12" cyl.	850.00
2741—TRIPE COOKER: With 2 perforated cylinders	Bids requested
2940—Calf & SHEEP HOIST: 2 HP., gear-head motor	900.00

### Miscellaneous

2969—PUMP: Deel Well Turbine, Fairbanks-Morse, 30-60 gal. per min., 5 HP. motor, used only 3 hrs., like new	\$1050.00
2569—LABELER: Kyler Model 200, adjustable	250.00
2625—WRAPPING MACHINE: Corley Miller, heavy duty, for wrapping cartons, complete with accessories & motor, excellent cond.	1250.00
2733—FLOOR SCALE: Fairbanks-Morse, Dial, 17002 can., in 12 graduations, used only 7 months, excellent cond.	685.00
2597—AMMONIA COMPRESSOR: Frick 44, with Receiver, Condenser & 7 1/2 HP. motor, excellent cond.	1150.00
3363—PORTABLE ELEVATOR: Shoplifter, Electric 5002 Economy Eng., 1/3 HP.	350.00
3229—BAKE OVEN: (2) Revolving, 108 loaf cap., gas fired, motor driven	425.00
3335—KETTLES: (2) Steam jacketed, iron, with agitator, 125 gal. cap., for high pressure	375.00
3403—TRUCK: 1947 International K 7, with insulated body, 1 1/2 ton, excellent cond.	1600.00

### DISPLAY ROOMS and OFFICES

1401 W. Pershing Rd. (39th St.)  
U. S. Yards, Chicago 9, Ill.  
FRontier 4-6900

## BARLIANT & CO.

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

# CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number

Undisplayed: set sold. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count address or box number as

8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

## EQUIPMENT FOR SALE

### PACKING HOUSE MACHINERY AND EQUIPMENT FOR SALE

At Old Wilson Packing Plant  
(Kansas City, Kansas)

- Packing House Trucks
- Monorail with Switches
- Hog and Beef Trolleys
- Rendering Equipment
- Melters and Expellers
- Retorts • Lard Tanks
- Bacon Slicers • Conveyors
- Refrigeration Equipment
- Steel Clothes Lockers
- Machine shop equipment, including lathes, drill presses, pipe threading machine, etc.

Send for complete list  
Priced to sell

Write — Wire — Phone

### SONKEN-GALAMBA CORPORATION

2nd and Riverview (K-689)  
Kansas City 18, Kansas

THatcher 9243

### JACKETED KETTLES

10—Stainless 60, 75, and 80 gal. Kettles for immediate delivery (Larger sizes new, few weeks delivery).

80—Aluminum 20 gal. up to 1200 gal. Kettles.  
2—Dopp seamless 350 and 600 gal. Kettles.

### OTHER SELECTED ITEMS

- 2—5'x9' Anco Cookers; 1—Anco 4'x9' Lard Roll.
  - 75—Rectangular Aluminum Storage tanks, 800, 650, 250 and 200 gals.
  - 1—Sperry 30x30 plate and frame aluminum Filter Press.
  - 1—Self-Adjusting Carton Gluer-Sealer and Compression unit.
  - Used and rebuilt Anderson Expellers, all sizes
- Send us your inquiries  
WHAT HAVE YOU FOR SALE?  
CONSOLIDATED PRODUCTS CO., INC.  
14-19 Park Row New York 7, N. Y.  
Phone: BARclay 7-0600

### ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittock and Associates, Glen Riddle, Pennsylvania.

## EQUIPMENT FOR SALE

### MACHINERY

1130 ton Southwark press  
Bone crusher  
Hammermill  
4—Open top 4 x 13 x 6 storage tanks  
1/4" plate reinforced settling tanks  
Pumps — Centrifugal — Steam and Rotary

### GOOD EATIN' DOG FOOD CO.

444-46-48 Fairmount Ave.  
Philadelphia 23, Pa.  
Phone LOmbard 3-4356

ANCO #42, Size 21, Latest Model, TRIPE SCALDER, 2 HP Motor 3/60/220, New and never used. \$1,100.00.

ANCO CUTTING TABLE, 45' long, 30" wide, Monel Metal Flights, Speed Reducer, but no motor. Excellent condition. \$1,500.00.

ANCO #516 DOUBLE BELLY ROLLER, Stainless Steel Flights. Condition good. \$500.00. This rolled used in combination with above cutting table.

STEAM GENERATOR, CLEVER BROOKS, light oil fired, fully automatic, 70 HP, 15 lbs. WP. Set contained on 1 Beams. Top condition. \$2,500.00.

FR-94, THE NATIONAL PROVISIONER  
407 S. Dearborn St. Chicago 5, Ill.

### FOR SALE

Griffith motor driven meat stringing machine. Make offers FOB Ohio, to

FR-80, THE NATIONAL PROVISIONER  
407 S. Dearborn St. Chicago 5, Ill.

FOR SALE: One floor type York Refrigeration machine, model F B-800 D-8 - 1 HP, 220/440 volt motor, top vented, twin fan, adjustable louvers, spray defroster, 7 ft. 4 in. high, 4 ft. wide, 2 ft. deep. Make an offer. FR-95, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: One John J. Dupps hog dehalter. Take bids up to 400c. Sell cheap to quick buyer. Too small for our increased capacity of killing. Inquire, DeLrate Packing Company, Main Street, Slovan, Pa. Phone Burgettstown 2207.

Two 1130 ton French Oil Mill hydraulic presses each with 10"x1 1/2"x12" Union steam pump and Fisher governor. Were operating until recently but will require some reconditioning. \$4,500.00 each FOB Detroit As Is. Detroit Rendering Co., 2500 E 22nd St., Detroit 16, Mich.

### • PACKINGHOUSE EQUIPMENT

### • SAUSAGE MACHINERY

### • ICE MACHINES

For dependable used machinery and equipment... and reliable service:

Write, Wire or Phone

## AARON EQUIPMENT CO.

1347 So. Ashland Avenue  
CHICAGO 8, ILL. • CH 3-5300



**RED SEAL**

**CERTIFIED CASING COLORS**

Especially made for coloring sausage casings

**RED SEAL**

**WARNER-JENKINSON MFG. CO.**  
2526 BALDWIN ST. • ST. LOUIS 4, MO.

## COLD STORAGE and FREEZER PLANT for SALE

- 9,000 Square Feet of Floor Space
- 3 G. E. Ammonia Compressors
- 12 Bush Evaporators
- Complete Overhead Trolley System
- Railroad Siding—Truck Loading Platform
- Located on I. C. Railroad
- 160 x 296 Lot
- 25 Miles North of Jackson, Mississippi

Price for quick sale . . . Phone, wire or write:

**JOE L. MOORE & COMPANY**

Box 473

Flora, Mississippi

## CLASSIFIED ADVERTISING

### POSITION WANTED

#### SAUSAGE SUPERVISOR

Young man with proven ability available for Los Angeles area. Experienced in full line of sausage and smoked meats. Thorough knowledge of yields, costs and labor relations. References. W-74, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**PLANT SUPERINTENDENT:** Knows all phases of pork and beef operations. Good on sausage, smoked meats. Can handle labor. Ambitious. Have good record. W-85, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WORKING SAUSAGE FOREMAN:** First class man, desires position with medium or small plant. W-80, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

#### SUPERINTENDENT

If you were born and reared in the south and have had extensive practical and some executive experience in pork kill, cut, curing, smoking, lard and dry rendering, along with full knowledge of sausage manufacturing, you might be the man we are looking for.

Established, medium size B.A.I. plant, cooperative management, financially strong. Located in excellent community in middle Atlantic states. Position permanent with growth. Write in confidence at once, giving age, if not over 45 and full past experience. Our men know of this ad.

W-58, THE NATIONAL PROVISIONER  
407 S. Dearborn St. Chicago 5, Ill.

#### PORK OPERATIONS FOREMAN

Independent packer in the east, has an opening for a thoroughly qualified pork operations foreman. Medium sized plant processing 800 hogs per day. Salary open. Give all details of experience, education and salary desired in first letter. All replies will be held in confidence.

W-415, THE NATIONAL PROVISIONER  
407 S. Dearborn St. Chicago 5, Ill.

#### CANNED MEAT MAN

Experienced in purchasing and sales. Must know canned meats thoroughly and have successful sales background. Excellent, permanent opportunity for right man. Reply in full detail to Box W-98, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**? ARE YOU WILLING TO LEARN ?**  
A midwest meat packer has an opening for an assistant sausage foreman. If you are young, aggressive and have some experience in this field write us. We will arrange for an interview. W-97, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Experienced beef boners. Army contract. Top salary for qualified man. Central California metropolitan area. W-77, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Illinois.

### HELP WANTED

**FOREMAN:** Inedible rendering. Midwestern packer has opening for man experienced in wet and dry rendering. Give all details of experience. W-87, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**HAVE OPENINGS** for several sealers and checkers. Definite advancement possibilities. Permanent position. State experience and give age and wage expected. W-90, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SAUSAGE MAKER** wanted in an up-to-date small plant. Must know all operations. Good pay for right man. Write Holmann Meat Products, Inc., Richland Center, Wisconsin.

**ASSISTANT TO SAUSAGE FOREMAN:** Young man with experience as sausage maker. Must be capable of handling help and know costs. State experience, age and wage expected. W-85, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### PLANTS FOR SALE

#### RENDERING PLANT FOR SALE

Choice Southwest location. Two cooker plant, one 400-ton press, six 1948 trucks, steel bodies, one 90 H.P. boiler, gas fired, all automatic, with return system. Two grease storage tank cars. One 40 H.P. cracking grinder. Excellent sewerage, and plenty water supply. City 850 thousand population, only plant nearby. Two-story concrete plant, all equipment new and very good condition, now running four to five cooks per day. Price \$95,000. This plant will bear close investigation, good reason for selling.

FS-61, THE NATIONAL PROVISIONER  
407 S. Dearborn St. Chicago 5, Ill.

#### SMALL PACKING PLANT

In A-1 condition. Did \$450,000 in 1950. Slaughtering beef, veal and hogs. Approximately 10,000 lbs. sausage products per week. Good profit margin. Will sell 5 trucks and 2 cars, inventory, small tools and accounts receivable and lease buildings and equipment. A real money maker.

FS-88, THE NATIONAL PROVISIONER  
407 S. Dearborn Street Chicago 5, Ill.

#### MEAT PACKING PLANT

Cattle and hog slaughtering and total processing operations. Plant recently modernized. All equipment up-to-date. Located in one of the largest hog and cattle producing areas in middle west. Price \$500,000. All replies in strict confidence.

FS-79, THE NATIONAL PROVISIONER  
407 S. Dearborn St. Chicago 5, Ill.

#### RENDERING PLANT

Located in Canada. Plenty of raw material all year round. No competition. FS-81, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### PLANTS FOR SALE AND RENT

#### PACKING PLANT and RETAIL MARKET

Located in southeastern Wisconsin. Fully equipped sausage kitchen, lard rendering, slaughter house, holding pens, coolers, freezers. Ultra modern retail market, trucks and equipment. FS-91, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**FOR SALE:** Beef slaughtering plant. Running presently at 200 head per week plus calves and lamb. Eastern city with over one million population. Very profitable operation. Other interest. FS-92, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**FOR SALE:** Miami, Florida's most modern, completely equipped wholesale and retail meat business. Doing a flourishing job! Too large an operation for one man. May consider a partner. Write Box 890, North Miami, Florida.

**SMALL PLANT:** All new. Involves around \$150,000. Part cash or would lease. Located in prosperous valley in midwest. FS-93, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### FOR RENT LOCATION—BRONX, N. Y.

Sausage kitchen, including large cooler, completely equipped with smokehouses, Buffalo Grinder No. 66-B8, Silent cutter 5003 capacity, Silent cutter 1503 capacity, Stuffer 5002, Mixer 6002, Mixer Chopper 4002, stainless steel Stuffing Table, Flushing Table and 2 large Cooking Tanks, Compressors, Ice Crusher, Jordan Steamer. Total floor space approximately 4,000 square feet.  
FR-90, THE NATIONAL PROVISIONER  
11 East 44th St. New York 17, N. Y.

**FOR RENT**  
**STORE & LOFT WITH LARGE WALK-IN BRINE COOLERS & FREEZERS IN THE HEART OF METROPOLITAN NEW YORK. ADJOINING BRONX REFRIGERATOR WAREHOUSE. BR SIDINGS, CONVEYORS. LOFT EQUIPPED WITH NEW SUITE OF AIR-CONDITIONED OFFICES. IDEAL FOR PERISHABLE FOOD PROCESSORS AND DISTRIBUTORS.**

**FREEZER FOODS BUILDING**  
516 Westchester Ave. - Cypress 3-3100  
Bronx 55, N. Y.

### BUSINESS OPPORTUNITIES

**FOR SALE**  
**CAR FROZEN HORSE TENDERLOINS**  
Packed Under B.A.I. Inspection  
In 502 Containers  
DULUTH PACKING CO., Box 458, Duluth, Minn.

**WANTED: ACTIVE PARTNER** with small investment for meat packing business. Good quota cattle and hogs, excellent source all kinds of livestock. Cheap labor. W-84, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

**Selling Agent • Order Buyer  
Broker • Counsellor • Exporter • Importer**

**SAMI S. SVENDSEN**  
407 SO. DEARBORN ST., CHICAGO 5, ILL.



MR. HAM GOES TO TOWN  
FOR  
MORRELL PRIDE MEATS

**PORK • BEEF • LAMB • VEAL**

**HAMS • BACON • SAUSAGE**

**LARD • CANNED MEATS**

**SHEEP, HOG & BEEF CASINGS**

**JOHN MORRELL & Co.**

Established in England in 1827 • • In America since 1865

Packing Plants:

Ottumwa, Iowa • Sioux Falls, S. D. • Topeka, Kansas

**HYGRADE'S**  
BEEF • VEAL • LAMB  
PORK

**HYGRADE'S**  
ALL-BEEF  
FRANKFURTERS

**HYGRADE'S**  
ORIGINAL  
WEST VIRGINIA  
CURED HAM

**HYGRADE'S**  
HONEY BRAND  
HAMS & BACON

**HYGRADE'S**  
CORNEB BEEF  
AND TONGUE

**HYGRADE**  
in name...  
high grade in fact!

... also a complete line  
of Hygrade's Frozen Meats,  
Pre-Cooked Frozen Foods  
and Canned Meats

**HYGRADE FOOD PRODUCTS CORP.**  
EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

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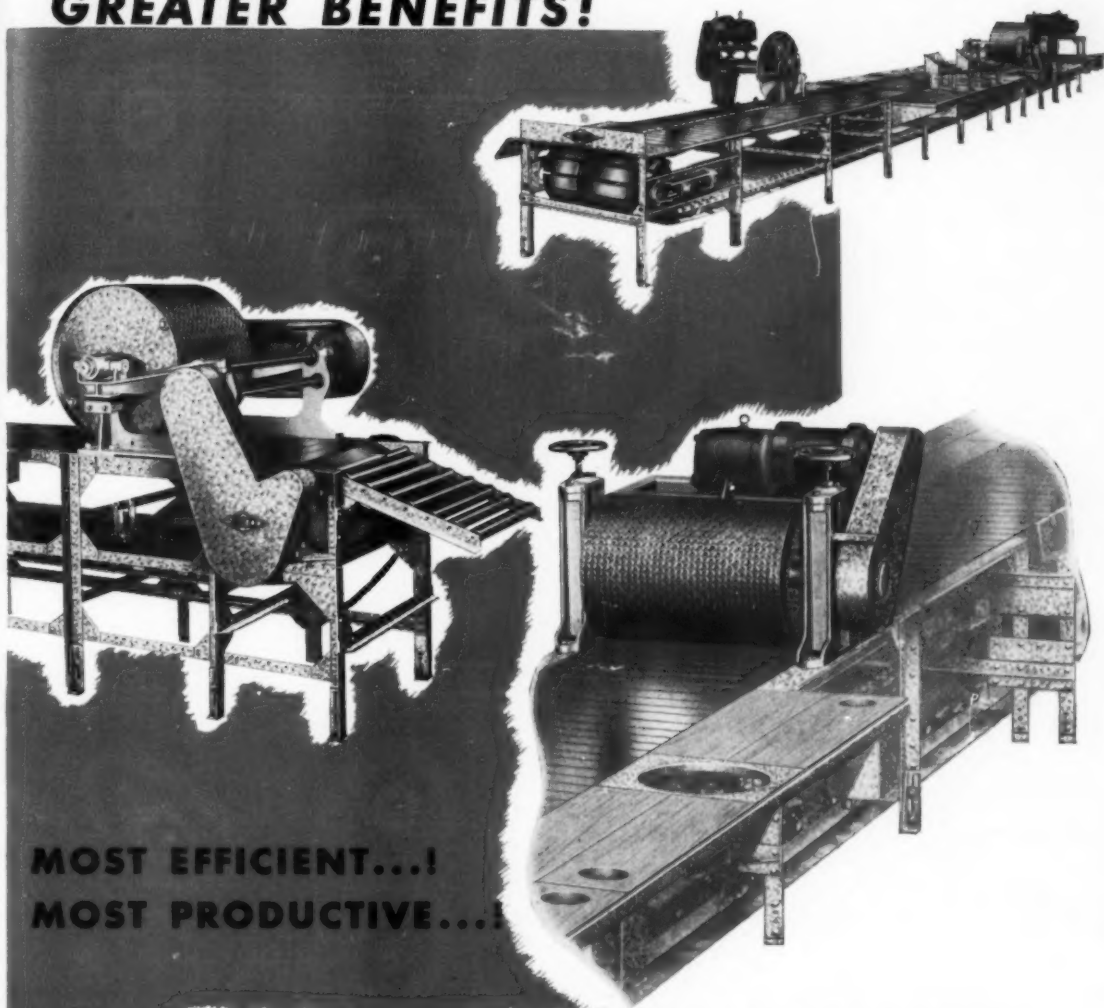


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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

# GREATER BENEFITS!



**MOST EFFICIENT...!**  
**MOST PRODUCTIVE...!**

## LIQUID FILLED BELLY ROLLERS

**ANCO'S  
NEWEST  
IMPROVED  
DESIGN...**

**PRESSURE IS  
ADJUSTABLE**

These rolls are welded steel drums constructed to be filled with any amount of liquid (oil preferred), to maintain the desired pressure.

**FRICTION SURFACE**

Liquid is easily added or drained to obtain required weight.

**UNIVERSAL BEARINGS**

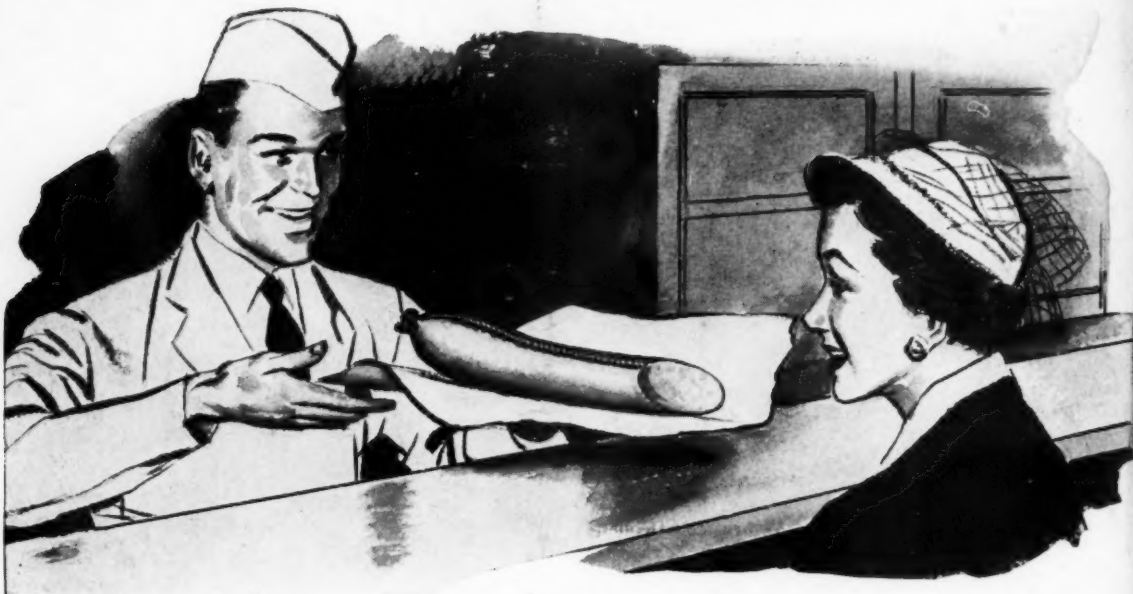
Face of each roll is "firm-tread" steel floor plate to assure positive feeding of the product.

Permit automatic tilting to compensate for the unevenness of bellies.

**THE ALLBRIGHT-NELL CO.**  
5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS



# Your sausage displays better...sells faster... in SWIFT'S selected NATURAL CASINGS



**SWIFT'S BEEF ROUNDS**—Economical casings of fine quality. Processed and calibrated to bring you faster stuffing and more uniform results. For your best sausage grades of Ring Bologna, Kielbasa, Liver Sausage, etc.

*Here, for example, is Liver Sausage displayed at its very finest—in a Swift selected Sewed Pork Bung. See the "quality look" that it gives your product. It's naturally appealing because it's packed in a Swift Natural Casing. And this is true of any sausage product you make.*

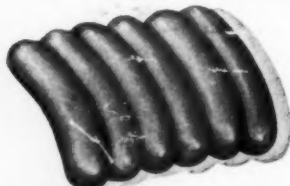
Just as important to you is the assured perfection of Swift's Natural Casings. All are carefully inspected under pressure for flaws. All are precision-measured and graded.

Without a doubt, you get the greatest yield of finished product for your casing dollar with Swift's selected Natural Casings. Place a sample order with your Swift salesman today or contact your nearest Swift Branch Office.

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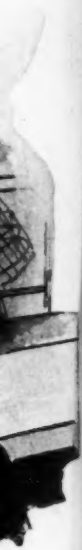
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